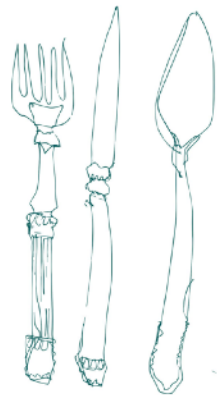


# Riverhouse

RESTAURANT  
SAMPLE MENU



## NIBBLES

Bierbrood, whipped butter **7**

Tempura oyster, nori, ponzu **5**

Haverstock White & truffle arancini VE/N **6**

Cashew pate, sriracha, pickles VE **7**

Crispy crab cakes, aioli **7**

Lamb bobotie spring rolls,  
apple cider chutney **8**

## SMALL PLATES

Seasonal soup, bread VE **8**

Caramelised celeriac, coconut raita, spiced  
coconut butter, roasted pumpkin seeds VE **9**

Wimbledon Rooftop Farm coffee-grown  
mushrooms, fermented nut &  
truffle cream, toast VE/N **15**

Ceviche tostada, lime, coriander, chilli, mayo **14**

Baked scallops, sea vegetables,  
preserved lemon, garlic butter **19**

Venison tartare, marrow bone, pickled girolles **14**

Confit duck salad, maple glazed  
quince, walnut, radicchio **16**

## LARGE PLATES

Imam bayildi, quinoa, crispy kale,  
hazelnut dukkha, pomegranate VE/N **21**

Beetroot gnocchi, parmesan, pickled  
radish, vegetable crisps VE **22**

Brixham fish market catch,  
lemon beurre blanc, samphire **23**

Beer steamed mussels **21**

Haye Farm organic steak,  
café de Paris butter **32**

Wildboar 'bourguignon', pancetta,  
mushroom barley risotto **28**

## EXTRA BITS

Pomme frites **7**

Sweet potato fries **7**

Stock pot onion poutine, gruyere **12**

Buttered winter greens **8**

Seasonal salad **7**

## SWEET

Cacao torte, reishi mushroom, cranberry  
sorbet, maca date caramel VE/GF **12**

Apple tarte tatin,  
tonka bean ice cream VE/N **9**

Kentish cobnut & olive oil cake,  
grapefruit, olive meringue **10**

Baked cheesecake, Horlicks caramel **8**

British cheese, no-waste pickles,  
relish & crackers **14**

*A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.*

*We want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.*

LET US KNOW  
YOUR THOUGHTS!

