

Riverhouse

RESTAURANT

SAMPLE MENU

TO START

Seasonal soup, bread V

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

Ceviche tostada, lime, coriander, chilli, mayo

Confit duck salad, maple glazed quince,
walnut, radicchio

NIBBLES

Tempura oyster, nori, ponzu **5**

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

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

Crispy crab cakes, aioli **7**

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

TO FOLLOW

Imam bayildi, quinoa, crispy kale,
hazelnut dukkha, pomegranate VE

Brixham fish market catch,
lemon beurre blanc, sea vegetables

Haye Farm beef, horseradish, jus

Organic chicken (1/2), truffled mushrooms

*All with triple roasted potatoes, seasonal greens
& Yorkshire pudding*

SWEET

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

Kentish cobnut & olive oil cake,
grapefruit, olive meringue

Baked cheesecake, Horlicks caramel

British cheese, no-waste pickles, relish & crackers

2 Courses - £45 per person | 3 Courses - £55 per person

EXTRA BITS

Bierbrood, whipped butter **7**

Potato fries **7**

Sweet potato fries **7**

Stock pot onion poutine, gruyere **12**

Buttered winter greens **8**

Seasonal salad **7**

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.