

A TASTE OF RIVERSIDE MENU

£100.00 per person
optional full **WINE PAIRING**
+£59.50 per person

SNACKS

OUR BREAD
Hendo's butter

BEETROOT
chewy, pickled, salt baked beetroot, Wigmore custard
QUINCY 2024, DOMAINE CHEUILLY
Loire - France
125ml - £10.00

PARTRIDGE
roast cauliflower puree & yesterdays bread glazed leg
Savigny Les Beaune 2016 Cuvée Reine Joly
Domaine Camus Bruchon
Burgundy - France
125ml - £14.50

COD LOIN
mussels, potato chowder
Gruner Veltliner 2023, Besas,
Niederosterreich - Austria
125ml - £7.50

VENISON LOIN
hen of the woods, red cabbage
Cabernet Sauvignon 2023, Priest Ranch
California - USA
125ml £20.00

" RUM AND RAISIN"
Pedro Ximenez soaked raisins, muscovado ice cream

BRAMLEY APPLE SPONGE
honey caramel, Chantilly cream
Essensia 2021, Andrew Quady, Orange Muscat
California - USA

please note - menu to be taken by the whole table

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES
PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK



A TASTE OF RIVERSIDE MENU

£65 per person
optional full **WINE PAIRING**
+£45 per person

SNACKS

OUR BREAD
Hendo's butter

BEETROOT
chewy, pickled, salt baked beetroot, Wigmore custard
QUINCY 2024, DOMAINE CHEUILLY
Loire - France
125ml - £10.00

COD LOIN
mussels, potato chowder
Gruner Veltliner 2023, Besas,
Niederosterreich - Austria
125ml - £7.50

VENISON LOIN
hen of the woods, red cabbage
Cabernet Sauvignon 2023, Priest Ranch
California - USA
125ml £20.00

BRAMLEY APPLE SPONGE
honey caramel, Chantilly cream
Essensia 2021, Andrew Quady, Orange Muscat
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