

DRINKS

APERITIFS

Hibiscus Royale	£16
Noughty, Thompson&Scott, non-alcoholic Prosecco	£8

SPARKLING & CHAMPAGNE by glass/bottle

Thienot Rose, Reims, France NV	£16/£85
Cottonworth, Classic Cuvee, Hampshire, England NV	£16/£95
Laurent-Perrier La Cuvee, Reims, France NV	£14/£75
Marchese Antinori, Franciacorta, Cuvee Royal, Veneto Italy	£10/£60

WHITE

Jean Marc Pillot, Chassagne-Montrachet, Burgundy France 2016	£130
Seresin, Organic Chardonnay, New Zealand, Marlborough 2016	£75
Domaine Bernard Defix, Chablis, France 2018	£68
Shaw and Smith, Adelaide Hills, Sauvignon Blanc, Australia 2019	£55
Tamboerskloof, Kleinood, Viognier, Cape Town, SA 2018	£54
Trimbach Alsace, Riesling, France 2017	£50
Patriciuc Tokaji, Dry Furmint, Tokaj-Hegyalja, Hungary 201	£44
Prunus Branco, Dao, Portugal 2017	£32

R E D

Ch Les Graves de Canterau, Pomerol, France 2012	£120
La Bracesca Vino Nobile de Montepulciano Riserva, Tuscany Italy 2016	£70
Henri de Villamont, Prestige, Burgundy, France 2017	£65
Bertani, Valpolicella Ripasso, Veneto, Italy, 2017	£60
Domaine Brusset, Gigondas, Rhone, France 2018	£52
Vina Falernia, Carmenere, Vicuna Chile 2016	£46
Doamine Cazes, Canon du Marachel, Languedoc, France 2018	£38
Prunus Tinto, Dao, Portugal 2016	£35

ROSE

M de Minuty, Provence, France 2018	£52
Domaine Olivier Coste, France 2019	£38

SWEET WINE by the glass

Chateaux La Sabatiere, Monbazillac, France 2018	£6
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STEVEN EDWARDS

Bingham
RIVERHOUSE

TASTING MENU LUNCH

£55 PER PERSON

LUNCH FRIDAY & SATURDAY

In the interest of your safety, our spaced-out dining service is more hands off than usual. We will visit you as little as possible and invite you to serve your own drinks and handle your own napkins.

Just leave the plate clearing to us.

We want to offer you the best service so please let us know of any dietary requirements you may have. A discretionary 12.5% 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.

TASTING MENU LUNCH

TOMATO | BASIL

chilled tomato soup, basil, croutons

MACKEREL | GREENGAGE

cured and flamed line caught mackerel, greengage, watercress

LAMB | BROCCOLI

rump & shoulder of lamb, broccoli puree, macadamia

CHOCOLATE | HONEY

valrhona manjari chocolate, Richmond honey ice cream, bee pollen

CHERRY | ALMOND

almond cake, griottine cherry, cherry jam, tarragon

CHERRY | ALMOND

almond cake, griottine cherry ice cream, cherry jam