

RIVER

RESTAURANT

Hambledon Wine Dinner

Chef's snack on arrival

Crips parmesan polenta, pork belly, smoked emulsion.

Smoked salmon, puff pastry, caviar.

Premiere cuvee rose, dosage zero

Venison Tartare, blackberries, pepper, saffron shallots, parsley.

Classic cuvee

Brown Crab & truffle custard, heart of palm, crème fraiche, crumpet.

Prem cuvee

Roast lamb fillet, pressed & braised shoulder, Manchego toast, radish, courgette.

Classic cuvee rose

Champagne mousse, crème de cassis, blackcurrant glass, currant sorbet.

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT.