

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR APRIL 2018

STARTERS

- TOMATO AND TARRAGON SOUP *Gf* £ 4.45
A full flavoured soup made with fresh tomatoes
- EGGS MARIE ROSE *Gf* £ 4.90
Egg mayonnaise with a difference, served with prawns and Marie Rose sauce
- CHICKEN CAESAR SALAD £ 4.95
A classic salad of lettuce, bacon, olives and parmesan tossed in a Caesar dressing
- WELSH GARLIC MUSHROOMS *Gf* £ 4.85
Garlic mushrooms covered in a creamy leek & blue cheese sauce
- ITALIAN MEATBALLS £ 5.45
Home-made meatballs served with a rich tomato Mediterranean sauce
- NECTARINE AND SCHNAPPS SORBET *Gf* £ 3.85
A subtle, refreshing water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

- POACHED HADDOCK FILLET *Gf* £ 10.55
Haddock fillet on a bed of braised lettuce, broad bean and smoked bacon in a white wine sauce
- SIRLOIN STEAK *Gf* £ 16.85
Grilled to your liking, served with tomato and mushrooms
- CHICKEN PARMIGIANA £ 10.45
Chicken breast, bread crumbed then baked in the oven, topped with Italian sauce and cheese
- MINCED STEAK AND ONION PIE £ 10.35
A wholesome home-made pie with a short crust pastry top
- ROAST BELLY PORK *Gf* £ 10.30
With onion & sage sauce
- RED ONION AND GOATS CHEESE TART  £ 10.15
A red onion and basil flan topped with goats cheese

PUDDINGS

- CHOCOLATE AND BANANA SPONGE £ 4.15
Served with cream, ice cream or custard
- RASPBERRY FOOL *Gf* £ 3.85
A lovely, creamy way to finish your meal
- APRICOT ROLY POLY £ 3.95
A traditional steamed pudding served with custard or cream
- HONEY AND GINGER BEER ICE CREAM *Gf (without the wafer)* £ 3.45
Home-made and served with a fan wafer
- TIA MARIA FLUFF *Gf* £ 3.55
A delicate blend of coffee, cream and Tia Maria
- CHEESE BOARD AND BISCUITS PER PERSON £ 5.95
Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney
Why not have a glass of Port to accompany your cheese?
Gf = Gluten Free

We **DO NOT** add service charge, unless your party numbers twelve or over then 10% will be added to your bill.
Tips and service charges are pooled and then split equally between all staff working on that shift.
Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout