

# The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>


## OUR MENU FOR APRIL 2019

### STARTERS

- MINESTRONE SOUP £ 4.55  
A classic Italian soup, garnished with Parmesan crouton
- PEA AND ASPARAGUS RISOTTO *Gf* £ 5.15  
Delicious risotto, finished with shavings of parmesan
- ITALIAN MEATBALLS £ 4.75  
Home-made meatballs served with a rich tomato Mediterranean sauce
- SALMON AND PRAWN SALAD *Gf* £ 4.95  
Served with dill and lemon mayonnaise
- BRANDY GARLIC MUSHROOMS *Gf* £ 4.70  
Fresh mushrooms covered in a creamy brandy and garlic sauce
- PINEAPPLE SORBET *Gf* £ 3.50  
A home-made, sweet refreshing water ice

### MAIN COURSES

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

- HADDOCK VERONIQUE *Gf* £ 10.75  
Fresh haddock poached and served with a white wine and grape sauce
- SIRLOIN STEAK *Gf* £ 17.15  
Grilled to your liking, served with tomato and mushrooms
- CHICKEN PARMIGIANA £ 10.65  
Chicken breast, bread crumbed then baked in the oven, topped with Italian sauce and cheese
- STEAK AND ALE PIE £ 10.55  
A wholesome home-made pie with a short crust pastry top
- PORK LOIN CHOPS *Gf* £ 10.80  
With a cream green pepper sauce
- HOMINY BAKE  *Gf* £ 10.35  
Apple, leek, onion and potato layered on a short crust pastry base topped with cheese.

### PUDDINGS

- CHOCOLATE PUDDING FUDGENUT £ 4.35  
A sheer indulgence for chocolate and nut lovers served with a jug of double cream
- RHUBARB FOOL *Gf* £ 3.65  
A nice twist on an old favourite
- APRICOT ROLY POLY £ 3.85  
A traditional steamed pudding served with custard or cream
- CHERRY AND ALMOND ICE CREAM *Gf (without the wafer)* £ 3.80  
Home-made and served with a fan wafer
- HONEY AND WALNUT TART £ 3.95  
An irresistible rich and nutty tart (A little like you!)
- CHEESE BOARD AND BISCUITS PER PERSON £ 5.95  
Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney

*Gf* = Gluten Free

### FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

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