

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR APRIL 2020

STARTERS

CARROT AND CORIANDER SOUP *Gf* £ 4.60

A fresh fragrant soup

SMOKED SALMON AND PRAWN CORONETS *Gf* £ 5.35

Prawns bound together with Marie Rose sauce and then wrapped in smoked salmon

CAJUN CHICKEN £ 4.85

Strips of chicken breast marinated in Cajun spices, then pan fried and served with a lime and yoghurt tzatziki

GARLIC FIELD MUSHROOMS £ 4.80

Whole field mushrooms stuffed with garlic, cheese and herbs

COLD POACHED SALMON FILLET *Gf* £ 5.15

Served on a bed of pickled courgette and carrot ribbons, drizzled with herb oil

HOME-MADE SORBET *Gf* £ 3.50

A home-made, fruity water ice

MAIN COURSES

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

HADDOCK VERONIQUE *Gf* £ 10.95

Fresh haddock poached and served with a white wine and grape sauce

SIRLOIN STEAK *Gf* £ 17.45

Grilled to your liking, served with tomato and mushrooms

LEICESTERSHIRE CHICKEN *Gf* £ 10.80

A succulent breast of chicken char grilled served with a rich stilton sauce

STEAK AND ALE PIE £ 10.85

A wholesome home-made pie with a short crust pastry top

GRILLED PORK LOIN CHOPS *Gf* £ 10.90

Char grilled served with a roasted onion gravy

HOMINY BAKE 🌱 £ 10.35

Apple, leek, onion and potato layered on a short crust pastry base topped with cheese.

PUDDINGS

WHITE CHOCOLATE MOUSSE *Gf (without the biscuit)* £ 4.20

Served with raspberry sauce and a shortbread biscuit

HOME-MADE STICKY TOFFEE PUDDING £ 4.25

Smothered in butterscotch sauce

MANGO FOOL *Gf* £ 3.65

A lovely, creamy way to finish your meal

HOME-MADE ICE CREAM £ 3.60

Home-made and served with a fan wafer

MIXED BERRY CREME BRULEE *Gf* £ 3.75

A classic pudding with a subtle twist

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