

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR AUGUST 2017

STARTERS

CARROT AND CORIANDER SOUP *Gf* £ 4.45

A fresh fragrant soup

SMOKED SALMON AND PRAWN CORONETS *Gf* £ 4.95

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

CHICKEN LIVER PARFAIT £ 4.75

Served with thick toast and Cumberland sauce

RIVERSIDE SPICED EGGS *Gf* £ 4.65

Egg mayonnaise with a difference; served with curried mayonnaise and mango chutney

BLACK PUDDING AND APPLE FRITTERS £ 4.90

Coated in bread crumb and served on a dressed salad

PINEAPPLE SORBET *Gf* £ 3.45

A fruity water ice

MAIN COURSES

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

HERB CRUSTED HAKE £ 10.45

Hake fillet topped with herbs and bread crumbs, oven baked and served on a Provencal sauce

SIRLOIN STEAK *Gf* £ 16.55

Grilled to your liking, served with tomato and mushrooms

TARRAGON CHICKEN *Gf* £ 10.25

Tender chicken breast coated with a creamy tarragon sauce

HOME-MADE BEEF BURGER £ 10.45

An open burger on a brioche bun topped with red onion tomato and cheese served with a pot of coleslaw

BRITISH LAMB CHOPS *Gf* £ 12.85

Grilled, served with a minted redcurrant gravy

GRILLED AUBERGINE TIAN  *Gf* £ 10.15

Topped with spicy tomato and chick pea harissa served with minted yoghurt

PUDDINGS

CHOCOLATE PUDDING FUDGENUT £ 3.95

A sheer indulgence for chocolate lovers topped with chopped nuts

BLACKCURRANT CHEESECAKE £ 4.15

Home-made cheesecake and delicious

GOLDEN RICE PUDDING *Gf* £ 3.75

A traditional creamy pudding, made with golden syrup served with jam

BANANA ICE CREAM *Gf (without the wafer)* £ 3.45

Home-made and served with a chocolate sauce

LEMON TART £ 3.65

Fresh and zesty, full of flavour with a jug of cream

CHEESE BOARD AND BISCUITS PER PERSON £ 5.85

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