

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR FEBRUARY 2018

STARTERS

- PEA AND BACON SOUP *Gf* £ 4.45
A pea soup sprinkled with OR without crispy bacon pieces
- THAI STYLE CRAB CAKES £ 6.95
Homemade served on a bed of mixed salad with a sweet chilli and ginger dressing
- CURRIED BEEF PANCAKE £ 4.75
A savoury pancake filled with curried minced beef
- GRILLED GOATS CHEESE £ 4.70
Grilled goats cheese on a bed of roasted red pepper salad
- CHICKEN LIVER TERRINE £ 4.65
Pressed chicken livers & potato terrine in herb butter. Wrapped in Prosciutto ham and served with thick toast
- RASPBERRY AND CHIANTI SORBET *Gf* £ 3.45
A sweet, sharp shock to the palate

MAIN COURSES

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

- PLAICE FILLET *Gf* £ 11.45
Roasted and served with a lemon, chive and caper butter
- SIRLOIN STEAK *Gf* £ 16.65
Grilled to your liking, served with tomato and mushrooms
- BEEF BOURGUIGNON (*Gf without the crouton*) £ 10.45
A rich, full flavoured meat stew
- CHICKEN AND HAM PIE £ 10.25
A wholesome home-made pie with a short crust pastry top
- HOI SIN PORK STIR FRY *Gf* £ 10.65
Strips of pork fillet, pan fried with bean sprouts, mange tout with a sweet hoi sin sauce
- MUSHROOM STROGANOFF  £ 10.15
Fresh mushrooms sautéed in cream served with wild rice, finished with a slurp of Brandy

PUDDINGS

- RICH CHOCOLATE SPONGE £ 3.95
A rich chocolate pudding served with chocolate sauce and a jug of cream
- PINEAPPLE FOOL *Gf* £ 3.70
A lovely, creamy way to finish your meal
- WINTER BERRY PANCAKE £ 3.85
A pancake filled with warmed berries and served with vanilla ice cream
- COFFEE ICE CREAM *Gf (without the wafer)* £ 3.45
Home-made and served with a fan wafer
- CRÈME BRULÉE *Gf* £ 3.55
A classic
- 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