

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR FEBRUARY 2019

STARTERS

CULLEN SKINK SOUP *Gf* £ 4.55

A classic Scottish warming soup, with potatoes and smoked haddock

TOWERING GARLIC PRAWNS £ 5.85

Stacked Icelandic prawns in a creamed garlic sauce

CHICKEN LIVER TERRINE £ 4.95

Pressed chicken livers & potato terrine in herb butter. Wrapped in Prosciutto ham and served with thick toast

GREEK SALAD *Gf* £ 4.80

Feta cheese and olives marinated in garlic and herbs served on a bed of mixed leaves

DEVILLED KIDNEYS *Gf* £ 4.85

Sautéed lambs kidneys in a spicy aromatic sauce

APPLE AND CIDER SORBET *Gf* £ 3.50

A subtle, refreshing water ice

MAIN COURSES

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

POACHED SALMON AND CORIANDER *Gf* £ 10.75

A succulent fillet poached in white wine, served with coriander and lime butter

SIRLOIN STEAK *Gf* £ 17.15

Grilled to your liking, served with tomato and mushrooms

LEICESTERSHIRE CHICKEN *Gf* £ 10.65

A succulent breast of chicken served with a rich stilton sauce

MINCED STEAK AND ONION PIE £ 10.45

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

GAMMON STEAK *Gf* £ 10.45

Grilled, served with a mustard and gherkin sauce

ROASTED VEGETABLE PANCAKES  £ 10.35

Pancakes filled with Mediterranean vegetables, roasted with rosemary and garlic

PUDDINGS

CHOCOLATE AND GRAND MARNIER MOUSSE *Gf* £ 4.35

A light, rich mousse laced with orange liqueur served with a jug of fresh cream

GINGER FLUFF *Gf* £ 3.70

An elegant combination of stem ginger, and cream finished with kirsch and topped with crushed meringue

BANANA PANCAKE £ 3.85

Pancake stuffed with banana ice cream, and coated with hot toffee sauce

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

Home-made and served with a fan wafer

SPOTTED DICK £ 3.95

A traditional steamed pudding served with custard or cream

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