

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR FEBRUARY 2020

STARTERS

FRENCH ONION SOUP *Gf (without the Crouton)* £ 4.55

A classic soup with a Parisian crouton

CONFIT OF DUCK LEG *Gf* £ 6.25

Served on spiced oranges with a sherry glaze

LIVER AND BACON £ 4.90

Thinly sliced lambs liver pan fried with smoked bacon and a rich onion gravy

WALDORF SALAD *Gf* £ 4.80

A classic salad of walnuts, grapes and apples bound together with mayonnaise

DEVILLED MUSHROOMS *Gf* £ 4.95

Sautéed mushrooms in a spicy aromatic sauce

LEMON AND VODKA 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.

FISH BAKE £ 10.75

Cod, salmon and haddock in a white wine and cream sauce, topped with bread crumbs and cheese

SIRLOIN STEAK *Gf* £ 17.45

Grilled to your liking, served with tomato and mushrooms

STUFFED CHICKEN BREAST *Gf* £ 12.65

Pan fried chicken breast stuffed with blue stilton wrapped in Parma ham served on a bed of creamed leeks

PORK AND LEEK PIE £ 10.60

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

GAMMON STEAK *Gf* £ 10.85

Grilled and accompanied by a creamy horseradish and mustard sauce

ROASTED VEGETABLE LASAGNE  £ 10.45

Mediterranean vegetables roasted then laid between sheets of lasagne, covered with béchamel and topped with grated cheese

PUDDINGS

CHOCOLATE PANNACOTTA *Gf (without the shortbread)* £ 4.05

Served with home-made shortbread

JAM ROLY POLY £ 4.25

A classic school day pudding served with ice cream or custard

BAKED APPLE *Gf* £ 3.95

Served with dates, walnuts and a jug of cream

BANANA ICE CREAM *Gf (without the wafer)* £ 3.50

Home-made and served with a fan wafer

KEY LIME PIE £ 4.80

Homemade tangy lime pudding on a hobnob biscuit base

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