The Riverside Inn Cound

01952 510 900 http://www.theriversideinn.net

OUR MENU FOR JANUARY 2018

STARTERS

ROAST PARSNIP SOUP Gf £, 4.45

A rich warming soup with honey roasted parsnips and finished with fresh cream

HERB & GARLIC SARDINES Gf

Whole sardines grilled with a garlic and herb butter

STILTON AND MUSHROOM PANCAKE £ 4.73

Pancake, stuffed with mushrooms cooked in a stilton sauce

SZECHUAN CHICKEN STIR-FRY £ 4."

Strips of chicken breast pan fried with noodles

SMOKED MACKEREL PATE £, 4.65

Smooth rich pate, served with thick toast

ORANGE SORBET *Gf* £ 3.45

A subtle, refreshing water ice

MAIN COURSES

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

HOME-MADE FISH CAKES £, 10.45

Deep fried breaded fish cakes served with a pot of fennel slaw

SIRLOIN STEAK *Gf* £ 16.65

Grilled to your liking, served with tomato and mushrooms

PHEASANT BREAST Gf £ 12.85

Pan fried breast of pheasant on a bed of root vegetable mash.

Drizzled with caramelised onion and cider reduction garnished with game chips

BEEF AND GUINNESS PIE £ 10.45

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

MEDITERRANEAN CHICKEN Gf £, 10.25

Tender chicken breast with green olives, peppers, garlic and red onions

A subtle twist on a classic dish, topped with cheesy mashed potatoes

PUDDINGS

RICH CHOCOLATE AND RASPBERRY TART £ 4.35

A sumptuously rich chocolate tart served with a jug of fresh cream

LEMON POSSET Gf £, 3.70

A lovely, creamy way to finish your meal

A lovery, creating way to titlish your meat

BLACKCURRANT CHEESE CAKE £ 3.85 With a cinnamon biscuit base, and served with a jug of cream

VICT A CHIMATION DISCUIT DASE, AND SERVED WITH A JUST OF CREATI

CHERRY AND ALMOND ICE CREAM Gf (without the wafer) £ 3.65

Home-made and served with a fan wafer GOLDEN RICE PUDDING $Gf \not\in 3.55$

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

CHEESE BOARD AND BISCUITS PER PERSON £, 5.9

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