

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* £ 4.85
Whole sardines grilled with a garlic and herb butter
- STILTON AND MUSHROOM PANCAKE £ 4.75
Pancake, stuffed with mushrooms cooked in a stilton sauce
- SZECHUAN CHICKEN STIR-FRY £ 4.80
Strips of chicken breast pan fried with noodles
- SMOKED MACKEREL PATE £ 4.70
Smooth rich pate, served with thick toast
- ORANGE 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.

- HADDOCK MORNAY £ 10.75
Haddock fillet smothered in a rich cheese sauce
- SIRLOIN STEAK *Gf* £ 16.85
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
- STEAK AND KIDNEY PIE £ 10.55
A wholesome home-made pie with a short crust pastry top
- CHICKEN CARBONARA *Gf* £ 10.45
Goujons of chicken breast, pan fried with cream, mushrooms and smoked bacon
- SPINACH AND MUSHROOM BAKE £ 10.35
Spinach and mushroom bread and butter pudding, sprinkled with cheese

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
- BLACKCURRANT CHEESE CAKE £ 3.85
With a cinnamon biscuit base, and served with a jug of cream
- MINT CHOC CHIP ICE CREAM *Gf (without the wafer)* £ 3.65
Home-made and served with a fan wafer
- HOME-MADE STICKY TOFFEE PUDDING £ 3.85
Smothered in butterscotch sauce
- 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