

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR JULY 2018

STARTERS

- MINISTRONE SOUP £ 4.45
A classic Italian soup, garnished with Parmesan crouton
- SEAFOOD PANCAKE £ 5.35
Flaked cod, salmon and Icelandic prawns in a cream and white wine sauce
- MINI CHICKEN STIR FRY *Gf* £ 4.95
Strips of chicken breast, wok fried with bean sprouts, peppers and onions, finished with Hoi Sin sauce
- SMOKED SALMON AND PRAWN CORONET *Gf* £ 5.10
Prawns bound together with Marie Rose sauce and then wrapped in smoked salmon
- RIVERSIDE SPICED EGGS *Gf* £ 4.65
Egg mayonnaise with a difference; served with curried mayonnaise and mango chutney
- STRAWBERRY & MINT SORBET *Gf* £ 3.55
A cool, delicate palate cleanser

MAIN COURSES

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

- ROAST TROUT *Gf* £ 10.65
Whole trout roasted with flake almonds and parsley butter
- SIRLOIN STEAK *Gf* £ 16.85
Grilled to your liking, served with tomato and mushrooms
- CHICKEN BREAST *Gf* £ 10.35
A tender chicken breast grilled and served with a smoked bacon, mushroom and cream sauce
- HOME-MADE BEEF BURGER £ 10.85
An open burger topped with red onion tomato and cheese.
- IRISH STEW *Gf* £ 10.65
A traditional, light stew with lamb, potatoes and carrots
- ROASTED VEGETABLE LASAGNE  £ 10.25
Mediterranean vegetables roasted then laid between sheets of lasagne, covered with béchamel and topped with grated cheese

PUDDINGS

- CHOCOLATE AND GRAND MARNIER MOUSSE *Gf* £ 4.15
A light, rich mousse laced with orange liqueur
- LEMON PARFAIT *Gf* £ 3.85
A frozen, refreshing citrus pudding finished with a raspberry sauce
- MARMALADE ROLL WITH WHISKY SAUCE £ 3.95
A delicious, baked suet roll, served with a jug of cream
- RHUBARB ICE CREAM *Gf (without the wafer)* £ 3.55
Home-made and served with a fan wafer
- STRAWBERRIES AND CREAM *Gf* £ 3.65
Fresh English strawberries served with a jug of double 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