

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR JULY 2019

STARTERS

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

A classic soup with a Parisian crouton

PROSCUITTO AND EGG SALAD £ 4.90

Thinly sliced ham, hardboiled egg, mixed leaves and drizzled with home-made salad cream

LIVER AND BACON £ 4.85

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

HERB & GARLIC SARDINES *Gf* £ 4.95

Whole sardines grilled with a garlic and herb butter

SMOKED SALMON AND PRAWN CORONETS *Gf* £ 5.35

Prawns bound together with Marie Rose sauce and then wrapped in smoked salmon

BLACK CHERRY 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.

HADDOCK MORNAY £ 10.75

Haddock fillet smothered in a rich cheese sauce

SIRLOIN STEAK *Gf* £ 17.15

Grilled to your liking, served with tomato and mushrooms

GARLIC CHICKEN *Gf* £ 10.65

Char grilled chicken breast with a roast garlic and thyme sauce

IRISH STEW *Gf* £ 10.85

A traditional, light stew with lamb, potatoes and carrots

HOI SIN PORK STIR FRY *Gf* £ 10.95

Strips of pork fillet, pan fried with bean sprouts, mange tout with a sweet hoi sin sauce

SPINACH AND MUSHROOM BAKE  £ 10.45

Spinach and mushroom bread and butter pudding, sprinkled with cheese

PUDDINGS

CHOCOLATE TORTE £ 4.15

A rich torte on a base of amoretta biscuits served with a jug of fresh cream

POACHED PEACH *Gf* £ 3.85

Fresh peach poached in sugar syrup, served with dollop of crème fraiche

HOME-MADE STICKY TOFFEE PUDDING £ 4.05

Smothered in butterscotch sauce

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

Home-made and served with a fan wafer

BANOFFEE PIE £ 4.15

Layered banana and toffee sauce on a buttery biscuit base topped with whipped cream

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