

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR JULY 2017

STARTERS

SPINACH AND WATERCRESS SOUP *Gf* £ 4.45

A light summer soup

COLD POACHED SALMON FILLET *Gf* £ 4.95

Served on a bed of pickled courgette and carrot ribbons, drizzled with herb oil

CAJUN CHICKEN £ 4.80

Strips of chicken breast marinated in Cajun spices, then pan fried and served with a lime and yoghurt tatziki

PINEAPPLE AND MANGO COCKTAIL *Gf* £ 4.65

A light combination of fresh pineapple and mango

STILTON, CELERY AND WALNUT TART £ 4.90

Served with a mixed leaf garnish

RASPBERRY SORBET *Gf* £ 3.45

A fruity water ice

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* £ 16.55

Grilled to your liking, served with tomato and mushrooms

GRILLED CHICKEN BREAST *Gf* £ 10.25

Grilled chicken breast, on a fricassee of peas, bacon and butterbeans with a white wine sauce

BEEF BOURGUIGNON £ 10.45

A rich, full flavoured meat stew

PORK LOIN CHOPS *Gf* £ 10.65

Grilled, then served with a cream Madeira sauce

VEGETARIAN SHEPHERD'S PIE  £ 9.85

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

PUDDINGS

WHITE CHOCOLATE MOUSSE *Gf (without the shortbread finger)* £ 4.25

Served with raspberry sauce and a shortbread finger

STRAWBERRY CHEESE CAKE £ 4.15

A home-made cheesecake topped with crushed meringue

TREACLE TART £ 3.75

For those of you with a sweet tooth, served with cream or vanilla ice cream

MINT CHOC CHIP ICE CREAM *Gf (without the wafer)* £ 3.45

Home-made and served with a fan wafer

MIXED SUMMER BERRY CREME BRULEE *Gf* £ 3.65

A classic pudding with a subtle twist

CHEESE BOARD AND BISCUITS PER PERSON £ 5.85

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