

The Riverside Inn

Count

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR JUNE 2017

STARTERS

- MINESTRONE SOUP £ 4.45
A classic Italian soup, garnished with Parmesan crouton
- PRAWN AND PINEAPPLE COCKTAIL *Gf* £ 4.95
A twist on an old favourite, served with fresh pineapple
- BACON & BANANA PARCEL *Gf* £ 4.80
Banana wrapped in smoked bacon and covered in a stilton sauce
- THAI STYLE CRAB CAKES £ 6.95
Homemade served on a bed of mixed salad with a sweet chilli and ginger dressing
- WALDORF SALAD *Gf* £ 4.75
A classic salad of walnuts, grapes and apples bound together with mayonnaise
- STRAWBERRY 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.

- HADDOCK VERONIQUE *Gf* £ 10.45
Fresh haddock poached and served with a white wine and grape sauce
- SIRLOIN STEAK *Gf* £ 16.55
Grilled to your liking, served with tomato and mushrooms
- CHICKEN PARMIGIANA £ 10.15
Chicken breast, bread crumbed then baked in the oven, topped with Italian sauce and cheese
- LAMB AND LEEK PIE £ 10.45
A wholesome home-made pie with a short crust pastry top
- KIDNEY TOBAGO *Gf* £ 9.95
Lamb's kidneys and sausages cooked in a spicy paprika sauce
- HOMITY BAKE 🍷 £ 9.85
Apple, leek, onion and potato layered on a short crust pastry base topped with cheese.

PUDDINGS

- CHOCOLATE PANNACOTTA *Gf (without the shortbread)* £ 4.15
Served with a finger of home-made shortbread
- ORANGE AND GRAND MARNIER MOUSSE *Gf* £ 3.85
A rich, light orange mousse with a kick of Grand Marnier
- JAM ROLY POLY £ 3.95
A classic school day pudding served with ice cream or custard
- VANILLA "ASTEROID" ICE CREAM £ 3.45
Home-made and served with a fan wafer
- RASPBERRY LEMON CREAM *Gf* £ 3.85
Raspberries smothered with lemon cream, dusted with icing sugar then flamed
- 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