

# The Riverside Inn

## Cound

01952 510 900

<http://www.theriversideinn.net>


### OUR MENU FOR JUNE 2018

#### STARTERS

- SPINACH AND WATERCRESS SOUP *Gf* £ 4.45  
A light spring soup
- CRAB AND GINGER SPRING ROLL £ 5.35  
Home-made spring roll served with a mango salsa
- LAMB KOFTE SKEWER *Gf* £ 4.95  
Minced lamb and herbs served with a mint yogurt
- PEA AND ASPARAGUS RISOTTO *Gf* £ 4.80  
Delicious risotto, finished with shavings of parmesan
- EGG AND BACON SALAD CREAM £ 4.65  
Boiled egg and crispy bacon, on a bed of mixed leaves with home-made salad cream
- LEMON SORBET *Gf* £ 3.55  
A sweet, spicy shock to the palate

#### MAIN COURSES

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

- SALMON COLORADO *Gf* £ 10.65  
Baked fillet of salmon drizzled with a red pepper and cumin dressing
- SIRLOIN STEAK *Gf* £ 16.85  
Grilled to your liking, served with tomato and mushrooms
- GARLIC CHICKEN *Gf* £ 10.35  
Tender chicken breast with a roast garlic and thyme sauce
- TURKEY AND HAM PIE £ 10.45  
A wholesome home-made pie with a short crust pastry top
- GAMMON STEAK £ 10.40  
Grilled, served with a mustard and gherkin sauce
- VEGETABLE MOUSSAKA  £ 10.15  
A scrumptious version of a Greek classic based on aubergines, tomatoes and cheese

#### PUDDINGS

- CHOCOLATE TORTE £ 4.15  
A rich torte on a base of amoretto biscuits served with a jug of fresh cream
- ETON MESS (sort of) *Gf* £ 3.85  
A slight twist on a traditional summer pudding, mixed berries, meringue and whipped cream
- GOLDEN SYRUP SPONGE £ 4.20  
Served with either cream, ice cream or custard
- STRAWBERRY ICE CREAM *Gf (without the wafer)* £ 3.55  
Home-made and served with a fan wafer
- LEMON & LIME MOUSSE *Gf* £ 3.75  
A lovely, light way to finish your meal
- 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