

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR JUNE 2019

STARTERS

SPINACH AND WATERCRESS SOUP *Gf* £ 4.55

A light summer soup

COLD POACHED SALMON FILLET *Gf* £ 5.15

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

LAMB KOFTE SKEWER *Gf* £ 4.95

Minced lamb and herbs served with a mint yogurt

WELSH RAREBIT £ 4.70

A classic starter served with a home-made sweet pepper relish

MUSHROOM PATE £ 4.650

A rustic blend of mushrooms served with thick toast

NECTARINE AND SCHNAPPS 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.

ROAST SALMON FILLET £ 10.75

With fresh parsley sauce

SIRLOIN STEAK *Gf* £ 17.15

Grilled to your liking, served with tomato and mushrooms

MEDITERRANEAN CHICKEN *Gf* £ 10.65

A succulent chicken breast coated with this classic red wine sauce

PORK AND MUSHROOM PIE £ 10.55

A wholesome home-made pie with a short crust pastry top

BEEF BOURGUIGNON *Gf (without the crouton)* £ 10.60

A rich, full flavoured meat stew served with a crouton

TOMATO & VEGETABLE RISOTTO  *Gf* £ 10.45

Roasted vegetables in a tomato based risotto

PUDDINGS

CHOCOLATE PANNACOTTA *Gf (without the shortbread)* £ 3.85

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

ALMOND AND PEAR TART £ 3.85

Served with a jug of cream

RHUBARB ICE CREAM *Gf (without the wafer)* £ 3.65

Home-made and served with a fan wafer

CINNAMON CRÈME BRULEE *Gf* £ 3.75

A rich cream sweet flavoured with cinnamon

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