

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR MARCH 2018

STARTERS

- CREAM OF ONION SOUP *Gf (Without the Croutons)* £ 4.45
A rich creamy soup served with croutons
- COLD POACHED SALMON FILLET *Gf* £ 4.95
Served on a bed of pickled courgette and carrot ribbons, drizzled with herb oil
- WELSH RAREBIT £ 4.75
A classic starter served with a home-made sweet pepper relish
- DEVILLED KIDNEYS *Gf* £ 4.85
Sautéed lambs kidneys in a spicy aromatic sauce
- HAM HOCK TERRINE £ 5.95
Served with home-made tomato bread and piccalilli
- PEACH AND PROSECCO SORBET *Gf* £ 3.85
A subtle, refreshing water ice

MAIN COURSES

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

- ROASTED FILLET OF SALMON *Gf* £ 10.45
Served on sautéed leeks with a ginger cream sauce
- SIRLOIN STEAK *Gf* £ 16.65
Grilled to your liking, served with tomato and mushrooms
- LEICESTERSHIRE CHICKEN *Gf* £ 10.25
A succulent breast of chicken served with a rich stilton sauce
- PORK AND MUSHROOM PIE £ 10.35
A wholesome home-made pie with a short crust pastry top
- GAMMON STEAK *Gf* £ 10.65
Grilled gammon with apricot and sage sauce
- TOMATO & VEGETABLE RISOTTO  £ 10.15
Roasted vegetables in a tomato based risotto

PUDDINGS

- JAFFA MUD CAKE *Gf* £ 3.95
A sumptuously rich chocolate and orange pudding
- RHUBARB FOOL *Gf* £ 3.70
A whipped double cream and rhubarb compote
- HONEY AND WALNUT TART £ 3.95
An irresistible rich and nutty tart (A little like you!)
- BANANA ICE CREAM *Gf (without the wafer)* £ 3.45
Home-made and served with a home-made chocolate sauce
- HOMEMADE PROFITEROLES £ 3.55
Filled with Chantilly cream & drizzled with salted caramel sauce
- 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