

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR MARCH 2019

STARTERS

- CARROT AND ORANGE SOUP *Gf* £ 4.55
A subtle blend of carrot and orange, finished with a splodge of cream
- HOME CURED GRAVLAX *Gf* £ 5.85
Served with a lemon and caper dressing
- SAUTEED CHICKEN LIVERS £ 4.75
Pan fried, in a smoked bacon and shallot sauce served on a crouton
- RIVERSIDE SPICED EGGS *Gf* £ 4.65
Egg mayonnaise with a difference; served with curried mayonnaise and mango chutney
- GARLIC FIELD MUSHROOMS £ 4.70
Whole field mushrooms stuffed with garlic, cheese and herbs
- PEACH SORBET *Gf* £ 3.50
A home-made, refreshing water ice

MAIN COURSES

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

- FISH BAKE £ 10.75
Cod, salmon and haddock in a white wine and cream sauce, topped with bread crumbs and cheese
- SIRLOIN STEAK *Gf* £ 17.15
Grilled to your liking, served with tomato and mushrooms
- TARRAGON CHICKEN *Gf* £ 10.65
Tender chicken breast coated with a creamy tarragon sauce
- TURKEY AND HAM PIE £ 10.45
A wholesome home-made pie with a short crust pastry top
- VENISON SAUSAGES BRAISED IN RED WINE £ 10.45
A five star sausage casserole served on a bed of root vegetable mash
- VEGETARIAN CHILLI *Gf* £ 10.35
A spicy alternative served with wild rice

PUDDINGS

- CHOCOLATE CHEESE CAKE £ 4.35
Home-made and served with a jug of cream
- RASPBERRY BRULEE *Gf* £ 3.80
A nice twist on an old favourite
- GLAZED LEMON TART £ 3.85
A lovely, tangy pudding served with a compote of mulled berries
- HONEY AND GINGER BEER ICE CREAM *Gf (without the wafer)* £ 3.55
Home-made and served with a fan wafer
- GOLDEN RICE PUDDING *Gf* £ 3.95
A traditional creamy pudding, made with golden syrup served with jam
- 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