

The Riverside Inn

01952 510 900

<http://www.theriversideinn.net>


OUR MENU FOR MARCH 2020

STARTERS

- MINESTRONE SOUP £ 4.55
A classic Italian soup, garnished with Parmesan crouton
- EGGS MARIE ROSE *Gf* £ 4.90
Egg mayonnaise with a difference, served with prawns and Marie Rose sauce
- CURRIED BEEF PANCAKE £ 4.75
A savoury pancake filled with curried minced beef
- WELSH GARLIC MUSHROOMS *Gf* £ 4.80
Garlic mushrooms covered in a creamy leek & blue cheese sauce
- WARM SALMON MOUSSE *Gf* £ 5.15
Served with a reduction of white wine and cream
- HOME-MADE SORBET *Gf* £ 3.50
A home-made, fruity water ice

MAIN COURSES

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

- HADDOCK MORNAY £ 10.75
Cod, salmon and haddock in a white wine and cream sauce, topped with bread crumbs and cheese
- SIRLOIN STEAK *Gf* £ 17.45
Grilled to your liking, served with tomato and mushrooms
- CHICKEN CARBONARA *Gf* £ 10.95
Goujons of chicken breast, pan fried with cream, mushrooms and smoked bacon
- TURKEY AND HAM PIE £ 10.60
A wholesome home-made pie with a short crust pastry top
- BEEF BOURGUIGNON *Gf (without the crouton)* £ 10.85
A rich, full flavoured meat stew with a heart shaped crouton
- SPICY TOMATO AND MIXED BEAN PANCAKES  £ 10.45
Tomato and beans casserole wrapped in a pancake

PUDDINGS

- CHOCOLATE AND GRAND MARNIER MOUSSE £ 4.05
A light, rich mousse laced with orange liqueur
- MARMALADE ROLL WITH WHISKY SAUCE £ 4.25
A delicious, baked suet roll, served with a jug of cream
- CRÈME BRULEE *Gf* £ 3.65
A classic
- HOME-MADE ICE CREAM £ 3.50
Home-made and served with a fan wafer
- BANOFFEE PIE £ 4.50
Layered banana and toffee sauce on a buttery biscuit base topped with whipped cream
- 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