

# The Riverside Inn

## Cound

01952 510 900

<http://www.theriversideinn.net>


### OUR MENU FOR MAY 2017

#### STARTERS

- TOMATO AND BASIL SOUP *Gf* £ 4.45  
A rich tomato soup with a hint of fresh basil
- SALMON AND PRAWN SALAD *Gf* £ 5.15  
Served with dill and lemon mayonnaise
- POTTED BEEF AND BEETROOT £ 4.80  
Locally cured beef, slowly cooked then set in its own jelly, served with a beetroot chutney and thick toast
- WELSH RAREBIT £ 4.75  
A classic starter served with a home-made sweet pepper relish
- LAMB KOFTE SKEWER *Gf* £ 4.90  
Minced lamb and herbs served with a mint yogurt
- ORANGE AND MANGO SORBET *Gf* £ 3.45  
A fruity water ice

#### MAIN COURSES

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

- ROAST SALMON FILLET *Gf* £ 10.45  
Roasted and served with a green peppercorn sauce
- SIRLOIN STEAK *Gf* £ 16.55  
Grilled to your liking, served with tomato and mushrooms
- GRILLED CHICKEN BREAST *Gf* £ 10.15  
Served with a creamed mushroom and chive sauce
- STEAK AND KIDNEY PIE £ 10.45  
A wholesome home-made pie with a short crust pastry top
- PORK ESCALLOPS *Gf* £ 10.65  
Pan fried pork fillet with cider and crème fraîche
- SPINACH AND MUSHROOM BAKE  £ 9.85  
Spinach and mushroom bread and butter pudding, sprinkled with cheese

#### PUDDINGS

- CHOCOLATE TART £ 3.95  
Home-made and served with a scoop of our vanilla ice cream
- HOME-MADE APRICOT CHEESE CAKE £ 3.85  
With a cinnamon biscuit base, and served with a jug of cream
- BAKED ALASKA £ 4.45  
A light Genoese sponge with jam, home-made vanilla ice cream smothered in meringue then baked in the oven
- TOFFEE ICE CREAM *Gf (without the wafer)* £ 3.45  
Home-made and served with a fan wafer
- RHUBARB FOOL *Gf* £ 3.65  
A whipped double cream and rhubarb compote
- CHEESE BOARD AND BISCUITS PER PERSON £ 5.85  
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