

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR MAY 2018

STARTERS

- CARROT AND ORANGE SOUP *Gf* £ 4.45
A subtle blend of carrot and orange, finished with a splodge of cream
- SALMON & CAPER TERRINE *Gf* £ 5.75
Poached salmon and caper terrine with a dill mayonnaise on a bed of mixed salad leaves
- CAJUN CHICKEN £ 4.85
Strips of chicken breast marinated in Cajun spices, then pan fried and served with a lime and yoghurt tzatziki
- GARLIC FIELD MUSHROOMS £ 4.80
Whole field mushrooms stuffed with garlic, cheese and herbs
- AVOCADO AND BACON SALAD *Gf* £ 4.75
Smoked bacon pieces pan fried, on an avocado and mixed leaf salad, with a vinaigrette dressing
- ORANGE AND GINGER SORBET *Gf* £ 3.55
A sweet, spicy shock to the palate

MAIN COURSES

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

- POACHED FILLET OF COD *Gf* £ 10.65
A hearty piece of fish complimented by a tarragon and pernod sauce
- SIRLOIN STEAK *Gf* £ 16.85
Grilled to your liking, served with tomato and mushrooms
- SMOKED HAM AND PARSLEY SAUCE £ 10.35
Succulent, boiled smoked ham served with fresh parsley sauce
- COUNTRY STYLE CHICKEN AND VEGETABLE PIE £ 10.45
A wholesome home-made pie with a short crust pastry top
- FILLET OF PORK MEDALLIONS *Gf* £ 10.85
Pork medallions pan fried with mushrooms and cream, finished with a slurp of brandy
- VEGETARIAN CHILLI  *Gf* £ 10.15
A spicy alternative served with wild rice

PUDDINGS

- CHOCOLATE BROWNIE £ 4.15
Served with a butterscotch sauce and vanilla ice cream
- BLUEBERRY FOOL *Gf* £ 3.75
A creamy, fruit dessert
- APPLE AND RAISIN BREAD AND BUTTER PUDDING £ 4.25
Spiced apple & raisin, served with custard of a jug of cream
- MINT CHOC CHIP ICE CREAM *Gf (without the wafer)* £ 3.55
Home-made and served with a home-made chocolate sauce
- CRÈME CAMEL £ 3.55
To finish, a classic sweet served with a jug of cream
- 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