

# The Riverside Inn

## Count

01952 510 900

<http://www.theriversideinn.net>

### OUR MENU FOR NOVEMBER 2017

#### STARTERS

- LEEK AND CELERY SOUP £ 4.45  
Cream of leek and celery soup served *with or without garlic croutons*
- SALAD NICOISE *Gf* £ 4.95  
A classic salad combining tuna, tomatoes, boiled eggs and fine beans
- MUSHROOM AND THYME RISSOTO *Gf* £ 4.75  
Fresh mushrooms steamed with thyme and rice, dressed with shaved parmesan
- BLACK PUDDING *Gf* £ 4.85  
Sautéed with onions & mushrooms, then finished with a honey and mustard dressing
- SEA BASS £ 6.25  
Pan fried fillet of sea bass, served on buttered kale and a ginger, pineapple yoghurt
- APPLE AND BRANDY SORBET *Gf* £ 3.45  
A sweet, sharp shock to the palate

#### MAIN COURSES

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

- FILLET OF COD *Gf* £ 10.65  
Cod fillet on a bed of braised lettuce, broad bean and smoked bacon in a white wine sauce
- SIRLOIN STEAK *Gf* £ 16.55  
Grilled to your liking, served with tomato and mushrooms
- BURGUNDY CHICKEN *Gf* £ 10.25  
A tender chicken breast grilled and served with a rich red wine sauce
- PORK AND LEEK PIE £ 10.25  
A wholesome home-made pie with a short crust pastry top
- GOULASH *Gf* £ 10.55  
A hearty, Hungarian beef stew served with wild rice
- SPICY TOMATO AND MIXED BEAN PANCAKES  £ 10.15  
Tomato and beans casserole wrapped in a pancake

#### PUDDINGS

- CHOCOLATE FONDANT £ 4.35  
Home-made and served with a scoop of our vanilla ice cream
- TIA MARIA FLUFF *Gf* £ 3.50  
A delicate blend of coffee, cream and Tia Maria
- TOFFEE CHEESE CAKE £ 3.75  
Home-made toffee cheese cake served with a jug of cream
- DATE AND WALNUT ICE CREAM *Gf (without the wafer)* £ 3.65  
Home-made and served with a fan wafer
- BRANDY GLAZED PEAR £ 3.45  
Warm pear glazed with brandy and drizzled with honey
- 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