

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>


OUR MENU FOR NOVEMBER 2018

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 £ 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* £ 10.75
Cod fillet on a bed of braised lettuce, broad bean and smoked bacon in a white wine sauce
- SIRLOIN STEAK *Gf* £ 16.85
Grilled to your liking, served with tomato and mushrooms
- MEDITERRANEAN CHICKEN *Gf* £ 10.35
Tender chicken breast with green olives, peppers, garlic and red onions
- BEEF AND MUSHROOM PIE £ 10.55
A wholesome home-made pie with a short crust pastry top
- FILLET OF PORK MEDALLIONS *Gf* £ 11.25
Tender pork fillet pan fried with an apricot and sage sauce
- SPICY TOMATO AND MIXED BEAN PANCAKES  £ 10.25
Tomato and beans casserole wrapped in a pancake

PUDDINGS

- CHOCOLATE FONDANT £ 4.15
Home-made and served with a scoop of our vanilla ice cream
- BRAMLEY APPLE BRULEE *Gf* £ 3.85
Bramley apple compot, topped with crème brulee
- ORANGE AND GRAND MARNIER MOUSSE *Gf* £ 3.75
A rich, light orange mousse with a kick of Grand Marnier
- DATE AND WALNUT ICE CREAM *Gf (without the wafer)* £ 3.65
Home-made and served with a fan wafer
- JAM ROLY POLY £ 3.75
A classic school day pudding served with ice cream or custard or 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