

# The Riverside Inn

## Cound

01952 510 900

<http://www.theriversideinn.net>


### OUR MENU FOR OCTOBER 2017

#### STARTERS

- BROCCOLI AND STILTON SOUP *Gf* £ 4.45  
A lovely, rich cream winter soup
- SMOKED SALMON PATE £ 4.95  
A home-made smooth rich pate, served with thick toast
- DEVILLED MUSHROOMS *Gf* £ 4.75  
Sautéed mushrooms in a spicy aromatic sauce
- MUSHROOM AND THYME MEATBALLS £ 4.85  
Home-made meatballs cooked in a Mediterranean style sauce
- SAUSAGE AND POTATO SALAD *Gf* £ 4.80  
On a bed of leaves with a honey and mustard dressing
- BLACKCURRANT SORBET *Gf* £ 3.45  
A homemade fruity water ice

#### MAIN COURSES

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

- HADDOCK MORNAY £ 10.45  
Haddock fillet smothered in a rich cheese sauce
- SIRLOIN STEAK *Gf* £ 16.55  
Grilled to your liking, served with tomato and mushrooms
- CHICKEN CARBONARA *Gf* £ 10.15  
Goujons of chicken breast, pan fried with cream, mushrooms and smoked bacon
- VENISON PIE £ 10.85  
A wholesome home-made pie with a short crust pastry top
- IRISH STEW *Gf* £ 10.45  
A traditional, light stew with lamb, potatoes and carrots
- LEEK AND CHEESE BREAD AND BUTTER PUDDING  £ 10.15  
A savoury alternative to the usual sweet pudding

#### PUDDINGS

- CHOCOLATE BROWNIE £ 3.95  
Served with a butterscotch sauce and vanilla ice cream
- MANGO FOOL *Gf* £ 3.85  
A creamy, fruit dessert
- BAKEWELL TART £ 3.75  
A sweet tart with jam and almonds served with a jug of cream
- RUM & RAISIN ICE CREAM *Gf (without the wafer)* £ 3.45  
Home-made and served with a chocolate sauce
- CREPES SUZETTE £ 4.25  
Orange pancakes seeped in a Grand Marnier sauce
- 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