

The Riverside Inn


Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR OCTOBER 2018

STARTERS

- PEA AND BACON SOUP  *Gf* (Vegetarian without the bacon pieces) £ 4.45
A pea soup sprinkled with crispy bacon pieces
- WARM SALMON MOUSSE *Gf* £ 5.15
Served with a reduction of white wine and cream
- WELSH RAREBIT £ 4.95
A classic starter served with a home-made sweet pepper relish
- WALDORF SALAD *Gf* £ 4.80
A classic salad of walnuts, grapes and apples bound together with mayonnaise
- CURRIED BEEF PANCAKE £ 4.75
A savoury pancake filled with curried minced beef
- PEAR SORBET *Gf* £ 3.55
A subtle, refreshing water ice

MAIN COURSES

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

- FILLET OF FRESH SALMON £ 10.65
Roasted and served with a green peppercorn sauce
- SIRLOIN STEAK *Gf* £ 16.95
Grilled to your liking, served with tomato and mushrooms
- TARRAGON CHICKEN *Gf* £ 10.35
Tender chicken breast coated with a creamy tarragon sauce
- PORK AND MUSHROOM PIE £ 10.55
A wholesome home-made pie with a short crust pastry top
- KIDNEY TOBAGO *Gf* £ 11.25
Lamb's kidneys and sausages cooked in a spicy paprika sauce
- GRUYERE FLAN  £ 10.25
Topped with spicy tomato and chick pea harissa served with minted yoghurt

PUDDINGS

- JAFFA MUD CAKE £ 4.15
A sumptuously rich chocolate and orange pudding served with a jug of cream
- RASPBERRY LEMON CREAM *Gf* £ 3.85
Raspberries smothered with lemon cream, dusted with icing sugar then flamed
- BRANDY GLAZED PEAR *Gf* £ 3.55
Warm pear glazed with brandy and drizzled with honey
- CHOCOLATE AND HAZLENUIT ICE CREAM *Gf* (without the wafer) £ 3.65
Home-made and served with a fan wafer
- BREAD & BUTTER PUDDING £ 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