

The Riverside Inn

Cound

01952 510 900

<http://www.theriversideinn.net>

OUR MENU FOR SEPTEMBER 2017

STARTERS

- FRENCH ONION SOUP *Gf (without the crouton)* £ 4.45
A classic soup with a Parisian crouton
- SEAFOOD PANCAKE £ 4.95
Flaked cod, salmon and Icelandic prawns in a cream and white wine sauce
- TOMATO AND MOZZARELLA STACK *Gf* £ 4.90
Layers of tomatoes and mozzarella cheese warmed in the oven, then topped with pesto
- BRANDY GARLIC MUSHROOMS *Gf* £ 4.65
Fresh mushrooms covered in a creamy brandy and garlic sauce
- LIVER AND BACON £ 4.80
Thinly sliced lambs liver pan fried with smoked bacon and a rich onion gravy
- PEACH 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.

- FILLET OF FRESH SALMON £ 10.45
With fresh parsley sauce
- SIRLOIN STEAK *Gf* £ 16.55
Grilled to your liking, served with tomato and mushrooms
- TIKKA CHICKEN *Gf* £ 10.25
A tender chicken breast marinated in and served with a Tikka Masala sauce
- MINCED STEAK AND ONION PIE £ 9.95
A wholesome home-made pie with a short crust pastry top
- FILLET OF PORK MEDALLIONS *Gf* £ 10.75
Pork medallions pan fried with mushrooms and cream, finished with a slurp of brandy
- VEGETABLE MOUSSAKA 🍷 £ 10.15
A scrumptious version of a Greek classic based on aubergines, tomatoes and cheese

PUDDINGS

- CHOCOLATE TORTE £ 3.95
A rich torte on a base of amoretto biscuits served with a jug of fresh cream
- DAMSON FOOL *Gf* £ 3.85
A creamy autumn dessert
- APPLE CRUMBLE £ 3.75
Served with custard or cream
- CINNAMON ICE CREAM *Gf (without the wafer)* £ 3.45
Home-made and served with a chocolate sauce
- COFFEE AND WALNUT CAKE £ 4.25
Homemade and served warm with a toffee 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