

# The Riverside Inn

## Cound

01952 510 900

<http://www.theriversideinn.net>

### OUR MENU FOR SEPTEMBER 2018

#### STARTERS

FRENCH ONION SOUP £ 4.45

A classic soup with a Parisian crouton

COLD POACHED SALMON FILLET *Gf* £ 5.15

Served on a bed of pickled courgette and carrot ribbons, drizzled with herb oil

PEAR, ROQUEFORT AND WALNUT SALAD *Gf* £ 5.25

A tasty combination of pear, mild blue cheese and walnuts on a bed of salad leaves

DEVILLED MUSHROOMS *Gf* £ 4.75

Sautéed mushrooms in a spicy aromatic sauce

LIVER AND BACON £ 4.85

Thinly sliced lambs liver pan fried with smoked bacon and a rich onion gravy

LIME SORBET *Gf* £ 3.55

A cool, delicate palate cleanser

#### MAIN COURSES

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

HERB CRUSTED HAKE £ 10.65

Oven baked and served with a light white wine sauce

SIRLOIN STEAK *Gf* £ 16.85

Grilled to your liking, served with tomato and mushrooms

BURGUNDY CHICKEN *Gf* £ 10.35

A tender chicken breast grilled and served with a rich red wine sauce

STEAK AND ALE PIE £ 10.45

A wholesome home-made pie with a short crust pastry top

ROAST PORK TENDERLOIN *Gf* £ 13.85

Served on creamed cabbage topped with crispy leeks

GRILLED AUBERGINE TIAN  £ 10.25

Topped with spicy tomato and chickpea harissa served with minted yoghurt

#### PUDDINGS

CHOCOLATE PUDDING FUDGENUT £ 4.15

A sheer indulgence for chocolate and nut lovers served with a jug of double cream

RASPBERRY CHEESE CAKE £ 3.85

Home-made with a almond biscuit base, and served with a jug of cream

GOLDEN RICE PUDDING *Gf* £ 3.75

A traditional creamy pudding, made with golden syrup served with jam

RUM & RAISIN ICE CREAM *Gf (without the wafer)* £ 3.55

Home-made and served with a fan wafer

POACHED PEACH *Gf* £ 3.65

Fresh peach poached in sugar syrup, served with dollop of crème fraiche

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