

MOTHERING SUNDAY LUNCH MENU

2-courses £35.00

3-courses £45.00

OUR BREAD
Hendo's butter

To Start

GARDEN PEA SOUP
crispy poached egg, pea shoots

RIVERSIDE FISHCAKE
curry sauce, pickled cucumbers

POTATO RISOTTO
Jerusalem artichoke, pickled shallots & spring
onions, rapeseed mayonnaise

CAESAR SALAD
charred radicchio, egg yolk gel, garlic focaccia

To Finish

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

CRUMBLE
apple, blackberry and cinnamon crumble tart
vanilla custard

CHEESECAKE
vanilla bean cheesecake, poached Yorkshire rhubarb

RIVERSIDE CHEESE BOARD
(£5 supplement per board)
Tunworth, Godminster truffled Cheddar,
Stilton and Kidderton ash with crackers & our chutney

To Follow

ROAST SIRLOIN OF BEEF
honey glazed carrot, cauliflower cheese,
beef fat roast potatoes, tender-stem broccoli, gravy
& Yorkshire pudding

CORNISH COD LOIN
leeks, potato chowder

ROAST PACKINGTON CHICKEN
honey glazed carrot, cauliflower cheese,
beef fat roast potatoes, tender-stem broccoli, gravy
& Yorkshire pudding

MUSHROOM & VEGETABLE PITHIVIER
loaded hispi cabbage

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK*

Alistair's perfect Sunday wine recommendations...

PINOT NOIR, LAWSONS DRY HILLS
Glass 125ml - £9 / 250ml - £18 / Carafe 375ml - £25 /
Bottle 750ml - £50

TOSCANA BIANCO SANGIOVESE
Glass 125ml - £7 / 250ml - £14 / Carafe 375ml - £20 /
Bottle 750ml - £40