## **SUNDAY LUNCH MENU**

2-courses £38.00 3-courses £48.00

OUR BREAD Hendo's butter

To Start

TOMATO & OXTAIL SOUP shredded oxtails & rapeseed oil

RIVERSIDE FISHCAKE curry sauce, pickled cucumbers

CAESER SALAD egg yolk, anchovy emulsion, croutons, 72-month aged parmesan

## To Finish

VANILLA CRÈME BRÛLÉE Breton biscuit

COFFEE CHEESECAKE raspberries, raspberry sorbet

TREACLE AND CANDIED GINGER TART
Chantilly cream

RIVERSIDE CHEESE BOARD

(£5 supplement per board)

Tunworth, Godminster truffled Cheddar,

Stilton and Kidderton ash with crackers, grapes, celery

butter & our chutney

**To Follow** 

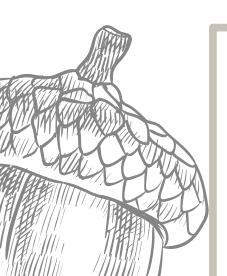
ROAST SIRLOIN OF BEEF honey glazed carrot, cauliflower cheese, beef fat roast potatoes, tender-stem, gravy & Yorkshire pudding

CORNISH MACKEREL romesco sauce, pan seared potatoes, Isle of Wight tomatoes

HEN OF THE WOODS MUSHROOM potato terrine, Grelot onions peppercorn sauce

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...

MACON CHARDONNAY 2023, TALMARD Glass 125ml - £8.50 / 250ml - £17 / Carafe 375ml - £25 / Bottle 750ml - £50