

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