



RIVERSIDE SUNDAY MENU

2-courses £40.00

3-courses £50.00

OUR BREAD
Hendo's butter

To Start

ISLE OF WIGHT TOMATO

Toasted almonds, black olive powder, tomato
consomme

DERBYSHIRE PORK BELLY

Pickled Chilli and Pineapple Salsa, sweetcorn
veloute

SALMON FISHCAKE

Leek and Caper Compote, Crispy Potato Strings

To Follow

ROAST SIRLOIN OF BEEF

honey glazed carrot, roast potatoes, broccoli, gravy,
Yorkshire pudding & cauliflower cheese

SEEDED MUSHROOM PAVE ROAST

glazed carrot, roast potatoes, broccoli,
gravy, Yorkshire pudding & cauliflower cheese

STONE BASS

Beurre Blanc, Crispy Leeks, Crushed Potatoes

Sunday

wine recommendations...

MACON CHARDONNAY 2023, TALMARD

Glass 125ml - £11.00 / 250ml - £22 /

Carafe 375ml - £33 / Bottle 750ml - £65

PLEASE MAKE OUR TEAM AWARE OF ANY
DIETARY REQUIREMENTS OR ALLERGIES



To Finish

TIRAMISU

mascarpone, coffee & Tia Maria

STRAWBERRY ETON MESS

English strawberries,
vanilla Chatilly Cream

%70 Chocolate Cremeux

Peanut Brittle, Malt Ice Cream, Peanut
Mousse

RIVERSIDE CHEESE BOARD - £20

served with crackers, grapes, celery butter & our chutney

BARON BIGOD

Earthy and full-flavoured, with protracted finish. A cheese in the style of Brie de Meaux, made by Jonny Crickmore at Fen Farm. Pasteurised milk of free-ranging Montbéliard cows

GODMINSTER VINTAGE ORGANIC CHEDDAR

Godminster cheddar is made to a 90-year-old recipe and matured for up to a year. Pasteurised cow's milk cheese.

HARROGATE BLUE

Harrogate Blue is a soft, luxuriously creamy blue cheese. It delivers a mellow and tangy blue flavour with a hint of pepper to finish. Gold foiled outside, its rich golden colour is traced with deep blue speckles

WOOKEY HOLE

Cave Aged Goat's Cheese from Ford Farm in Dorset, this young and fresh hard goat's cheese offers a clean, delicate flavour that's both distinctive and refined.

Bound in muslin and left to mature deep within the caves

PORT 50ml

LBV, POCAS 2020

with flavours of ripe plum, chocolate & aromatics
-£12.00

TAWNY, POCAS 10 YEAR

with flavours of dried fruits & marzipan
- £9.00

TAWNY, POCAS 20 YEAR

notes of toffee, caramel & nuts
- £15.00

COLHEITA TAWNY PORT 2000

an elegant & refined port with complex layers
- £30.00