

SUNDAY LUNCH MENU

2-courses £38.00

3-courses £48.00

OUR BREAD
Hendo's butter

To Start

OXTAIL & VEGETABLE SOUP
marmite sourdough

RIVERSIDE FISHCAKE
curry sauce, pickled cucumbers

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

To Finish

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

CHEESECAKE
vanilla cheesecake, poached Yorkshire rhubarb
white chocolate cremeux

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, crispy potatoes, leak top pesto, tartare sauce

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