SUNDAY LUNCH MENU

2-courses £38.00 3-courses £48.00

OUR BREAD Hendo's butter

To Start

CREAM OF CAULFLOWER SOUP

RIVERSIDE FISHCAKE curry sauce, pickled cucumbers

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

To Finish

BAKED TREACLE TART clotted cream

VANILLA CHEESECAKE English rhubarb, gingerbread ice cream

STRAWBERRY SUNDAE almond sponge, strawberries, cream & vanilla ice cream

RIVERSIDE CHEESE BOARD

(£5 supplement per board)

Tunworth, Godminster truffled Cheddar,

Stilton and Kidderton ash with crackers & our chutney

To Follow

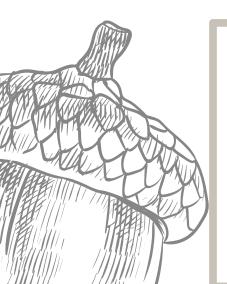
ROAST SIRLOIN OF BEEF
honey glazed carrot, cauliflower cheese,
beef fat roast potatoes, tender-stem broccoli, gravy
& Yorkshire pudding

SEABASS FILLET crushed new potatoes, asparagus Meunière 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...

EL GORU, JUMILLA, SPAIN Glass 125ml - £7.50 / 250ml - £15 / Carafe 375ml - £22.50 / Bottle 750ml - £45

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