

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