SUNDAY LUNCH MENU

2-courses £35.00 3-courses £45.00

OUR BREAD Hendo's butter

To Start

OXTAIL & TOMATO SOUP marmite sourdough toast

RIVERSIDE FISHCAKE curry sauce, pickled cucumbers

POTATO RISOTTO

Jerusalem artichoke, pickled & braised shallot,
rapeseed mayonnaise

To Follow

ROAST SIRLOIN OF BEEF
honey glazed carrot, cauliflower cheese,
beef fat roast potatoes, braised red cabbage, gravy
& Yorkshire pudding

CORNISH COD LOIN braised leeks, potato chowder

MUSHROOM & SQUASH PITHIVIER loaded hispi cabbage

To Finish

STICKY RIVERSIDE PUDDING toffee sauce, vanilla ice cream

CRUMBLE apple and cinnamon crumble tart vanilla custard

RIVERSIDE CHEESE BOARD

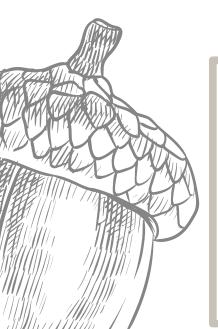
(£5 supplement per board)

Tunworth, Godminster truffled Cheddar,

Stilton and Kidderton ash with crackers & our chutney

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