

# 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 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

## 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

*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

