SUNDAY LUNCH MENU

2-courses £35.00 3-courses £45.00

OUR BREAD Hendo's butter

To Start...

FENNEL SOUP salsify crisps

RIVERSIDE FISHCAKE curry sauce, pickled cucumbers

RISOTTO

potato risotto, 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 and mussel chowder

To Finish...

STICKY RIVERSIDE PUDDING toffee sauce, vanilla ice cream

SALT BAKED CELERIAC miso apple caramel, hassle-back potatoes, fennel, shallot & tarragon

'TIRAMISU'

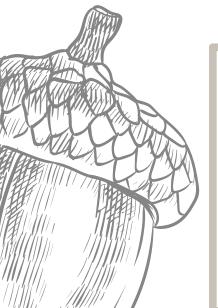
coffee liquor gel, spiced ginger cake, chocolate cremeux, crystalised hazelnuts and mascarpone ice cream

RIVERSIDE CHEESE BOARD

(£5 supplement per board)

Tunworth, Godminster truffled Cheddar, Stilton and Golden Cross 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