

# Lunchtime menu

## The Riverside Inn

### Starters

*All served with homemade bread rolls*

Home made fresh soup of the day - £3.95 +

Baked flat field mushroom topped with Ragstone cheese with roasted pinenuts and balsamic dressing -  
£5.15 +

Homemade smooth chicken liver and orange pate, with our own garden chutney and homemade granary bread - £5.45

Gravalax of Lugg trout and smoked trout mousse, beetroot relish with a crème fraiche and dill dressing and capers - £5.95 +

Home made fish cakes, made with a selection of fresh seafood, with a truffle and lemon mayonnaise, mixed salad - *Starter* £6.15, *Light Meal* £8.10 ~

### Main Courses

Pan-fried rare-breed rib eye steak with red onion marmalade and a pink peppercorn and parsley butter - £13.75 +

Braised shank of local Welsh-border lamb in a rich tomato, mint and harissa sauce - £11.25 ~

Grilled leg of organic Herefordshire chicken, wilted summer greens and a red wine jus - £7.95

*(All the above served with a choice of fresh vegetables or salad and new potatoes or chips)*

Fresh homemade local beef lasagne served with fresh salad and homemade chips - £8.25

### See boards for today's fish and vegetarian options

#### Side orders

Home made coleslaw + ~	£1.50	Side salad + ~	£1.95
Onion rings in local ale batter ~	£1.95	Home made chips + ~	£1.95

+ Gluten free

~ Dairy free

As our dishes contain ingredients from small producers, occasionally we have to make substitutions for items which are temporarily unavailable.

We are able to alter dishes for specific dietary requirements, please inform us when ordering. Please note some of our side vegetables are prepared using butter.