

Evening Main courses

The Riverside Inn

All our main courses are served with dishes of vegetables and potatoes, these are included in the price of each dish. Please ask if you would like more.

Baked supreme of Herefordshire organic chicken stuffed with local cream cheese and herbs, wrapped in locally smoked bacon on a salad of sun-dried tomatoes, spring onion and bulgur wheat and a creamy basil sauce

£13.95

Tenderloin of local pork crusted in mustard and local honey on braised leek, fennel and garlic with a creamy prune, apple brandy and sage sauce +

£14.95

Pan-fried haunch of wild local venison, spiced apple and pear puree, braised garden red cabbage with a red wine sauce ~

£17.60

Roast rack of Welsh border lamb marinated in garlic and rosemary, pea puree, sautéed chantennacy carrot and a garden mint jus +

£18.50

Pan-fried rare-breed fillet steak, wilted summer greens, red onion and thyme marmalade and a light wild mushroom chasseur sauce. Served with thick hand cut chips +

£18.95

+ is gluten free

~ is dairy free

We are able to alter dishes for specific dietary requirements, please inform us when ordering.