

Sample Sunday Lunch Menu At the Riverside Inn and Restaurant

Starter

(All served with freshly baked bread rolls)

Home made soup + ~

Assiette of locally and home-cured fish with capers on mixed leaves with dill and crème fraiche dressing +

Baked flat mushrooms with Shropshire blue cheese and crushed walnuts

Rillettes of Orleton goose and rare-breed pork, our own garden chutney

Main course

(All served with a selection of vegetables, new and roasted potatoes)

Roast sirloin of rare breed beef with homemade Yorkshire pudding and red wine
gravy

(Beef is served pink, please ask if you would like it more cooked)

Roast loin of local pork with apple sauce, sage and onion stuffing and pan jus ~

Pan-fried pave of salmon on stir-fried kale with a creamy white wine tarragon
sauce +

Aromatically spiced and roasted butternut squash, nuts and kale in a filo tart ~

Dessert

Bread and butter pudding

(Served with custard, cream or ice cream)

Chocolate tasting plate - a selection of our favourite chocolate puddings

Rhubarb and elderflower fool + with shortbread biscuit

Trio of crème brulee – coffee, rhubarb and vanilla +

~ ~ ~

Coffee and Riverside fudge +

+ can be gluten free

£17.95

~ can be dairy free

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