

The Riverside Inn

Supper Club April 10th

Spanish Fare

Small Plates

Grilled Calamari

Squid tubes stuffed with diced tentacles, fresh herbs, potato, tossed with sherry, char-grilled and served on a bed of fresh baby arugula.

Vegetable Sopa with Pork

Onion, garlic, tomato, cabbage, Swiss chard, cauliflower, and peas sautéed with local pork belly seasoned with paprika, finished with vegetable stock and served with crusty bread.

Tomato and White Bean Salad

Butter beans, fresh cherry tomato, red onion, olives, parsley, and house made chorizo tossed with a light sherry vinaigrette.

Monkfish and Shrimp

Sautéed fresh monkfish and jumbo Fisherman's Daughter shrimp served with saffron rice and a roasted red pepper sauce.

Quail in Flat Bread

Cumin and cardamom rubbed quail breast with fresh herbs wrapped in flatbread topped with Manchego cheese and baked golden. Served with a sauce of citrus, olive oil, and Marcona almonds.

Sweet Fritters

Lightly fried fritters served with chocolate sauce, drizzled with a honey syrup, and served with house made almond ice cream.