

THE RIVALS

To Start

Chicken liver pate, toasted brioche, spiced plum chutney **7**

Jerusalem artichoke & potato soup, roast chestnuts, curry oil, sage focaccia (n/ve) **6**

The Rivals prawn cocktail, charred lettuce, avocado, roast chillies (gf) **7.5**

Smoked haddock & leek chowder, quails egg, soda bread (gf) **6.5**

Ham hock terrine, piccalilli, watercress, house crackers (gf) **6.5**

Shallot Bhajis, tomato, shallot & mustard salad, mint pesto (gf/ve) **6**

Roast pear, chicory & blue cheese salad, apple crème fraîche, candied walnuts (n/v/gf) **6**

Main Course

Roast fillet of bream, curried cauliflower, mango pickle, ginger, spinach, potato Bombay (gf) **17.5**

Pumpkin & Long Clawson blue cheese ravioli, cavolo nero, mushroom stock (v) **16**

Braised featherblade of beef, celeriac puree, mulled red cabbage, potato dauphinoise (gf) **19**

The Rivals fish & chips, roast hake, beer battered scraps, mushy peas, salt & vinegar wedges (gf) **17**

Slow cooked duck leg, sesame Bok Choi, blackberry sauce, duck fat roasties (gf) **18**

Butternut squash, spinach & lentil roast, confit shallots, roast garlic gravy, herb wedges (gf/ve) **15**

Venison meatballs, raisin ragout, parmesan polenta, broccoli tempura (gf) **17**

Aubergine steak, fried green tomatoes, sweet potato fondant, salsa verde (gf/ve) **15**

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pudding

Salted caramel & chocolate tart, lime mascarpone, peanut brittle (n) **6**

Raspberry crème brulee, poached raspberry, raspberry tuille **6**

Coconut rice pudding, toasted coconut, pineapple crisps (ve)(gf) **6**

Homemade ale ice cream, chocolate sauce, honeycomb (gf) **6**

Panettone bread & butter pudding, calvados ice cream, brandy snap **6**

Truffles (ve)(gf) **5**

The Rivals Cheese Board, crackers, grapes, house chutney **7 / 12 (For 2)**

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THE RIVALS

Pre Theatre Set Menu

3 Courses for 25

2 Courses for 20

To Start

Jerusalem artichoke & potato soup, roast chestnuts, curry oil, sage focaccia (n/ve)

The Rivals prawn cocktail, lettuce, avocado, roast chilli dressing (gf)

Smoked haddock & leek chowder, quails egg, soda bread (gf)

Ham hock terrine, piccalilli, watercress, house crackers (gf)

Shallot Bhajis, tomato, shallot & mustard salad, mint pesto (gf/ve)

Main Course

The Rivals fish & chips, roast hake, beer battered scraps, mushy peas, salt & vinegar wedges (gf)

Butternut squash, spinach & lentil roast, shallot soubise, roast garlic gravy, herb wedges (gf/ve)

Slow cooked duck leg, sesame Bok Choi, blackberry sauce, duck fat roasties

Venison meatballs, raisin ragout, parmesan polenta, broccoli tempura (gf)

Aubergine steak, fried green tomatoes, sweet potato fondant, salsa verde (gf/ve)

Pudding

Salted caramel & chocolate tart, lime mascarpone, peanut brittle (n)

Raspberry crême brulee, poached raspberry, raspberry tuille

Coconut rice pudding, toasted coconut, pineapple crisps (ve)(gf)

Homemade gle ice cream, chocolate sauce, honeycomb (gf)

Panettone bread & butter pudding, calvados ice cream, brandy snap

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Bar Snacks

Ham hock Scotch egg, brown sauce (gf) **4.5**

Homemade sage focaccia **2.5**

Olives (v) **3**

Masala chickpea fritters, mango chutney (ve/gf) **4.5**

Monkfish goujons, tartare sauce (gf) **5**

Pea fritters, salsa Verde (ve/gf) **4.5**

Salt & vinegar wedges, bloody Mary ketchup (ve/gf) **3.5**

The Rivals Cheese board, crackers, grapes, house chutney **7/12 (for 2)**

The Rivals Focaccia Bread Pizzas

House tomato base, mozzarella, rocket (v) **5**

Roast garlic, rosemary, mozzarella **5**

Parma ham, mozzarella, rocket **6**

Spicy salami (Nduja), mozzarella **6**

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