

# THE RIVALS

## To Start

Pea veloute, watercress, smoked cheddar toasts (v) **6**

Confit salmon, green apple & fennel salad (gf) **7**

Smoked mackerel pate, soused cucumber, radish, crispbread **6.5**

Ham hock Scotch egg, homemade brown sauce (gf) **5.75**

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

Szechuan baby aubergine, aubergine puree, sweet & sour Napa cabbage **6**

## Main Course

Roast hake fillet, beer battered scraps, mushy peas, salt & vinegar wedges (gf) **17**

Braised featherblade of beef, celeriac puree, buttered kale, dauphinoise potatoes (gf) **19**

Blue cheese arancini, tenders steam broccoli, caramelized figs, sage (gf) **17**

Herb roasted chicken, lentils a la francaise, bread sauce, chicken juices **18**

Roast Bass fillets, braised baby vegetables, potato & parmesan terrine **17.50**

Wild mushroom, haricot bean & thyme cassoulet, kale salad, pickles (gf/ve) **16.5**

Rolled lamb breast, potato hash, minted French beans, lamb sauce (gf) **17**

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## **Bar Snacks**

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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## **pudding**

Dark chocolate delice peanut ice cream, sable biscuit  **6.5**

Sticky Toffee pudding, sticky toffee sauce, milk ice cream (gf)  **6**

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

Lemon curd, meringues, mascarpone cream, blueberries  **6**

Marmalade & orange cake, candied orange, honey & yoghurt sorbet  **6.5**

The Rivals cheese board, crackers, grapes, house chutney  **7 / 12 (For 2)**

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## Pre Theatre Set Menu

3 Courses for 25

2 Courses for 20

To

### Start

Pea veloute, watercress, smoked cheddar toasts (v)

Ham hock Scotch egg, homemade brown sauce (gf)

Smoked mackerel pate, soused cucumber, radish, crispbread

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

### Main Course

Roast hake fillet, beer battered scraps, mushy peas, salt & vinegar wedges (gf)

Blue cheese arancini, tenders steam broccoli, caramelized figs, sage (gf)

Herb roasted chicken, lentils a la francaise, bread sauce, chicken juices

Wild mushroom, haricot bean & thyme cassoulet, kale salad, pickles (gf/ve)

Roast Bass fillets, braised baby vegetables, potato & parmesan terrine (gf)

### Pudding

Sticky Toffee pudding, sticky toffee sauce, milk ice cream (gf)

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

Lemon curd, meringues, mascarpone cream, blueberries

Marmalade & orange cake, candied orange, honey & yoghurt sorbet

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