

THE RIVALS

Before you decide

Rosemary Focaccia, extra virgin oil, balsamic **2.5**

Nocellara Olives **3**

To Start

Wild garlic & potato soup, chive pesto, Lincolnshire Poacher scone (v) **6**

Poached salmon, lemon crème fraiche, capers, watercress, focaccia crostini **7**

Pressed ham hock, pineapple, pistachio, pickled celery (gf) (n) **6.5**

Cauliflower dhal, cauliflower pickles, crispy shallots, charred lemon (ve) (gf) **6**

Siracha king prawns, mango & coriander salsa, lime (gf) **7.5**

Feta arancini, herbs, artichoke ala grecque, frisee (v) (gf) **6**

Crispy duck salad, orange, ginger, mouli, radish plum dressing, toasted sesame **6.5**

Main Course

Herb crusted cod loin, brown crab beignet, samphire, lemon puree **21**

Beer braised beef, onion confit, gremolata, polenta chips **19**

Courgette & goats cheese fritters, heirloom tomato Escalivida, padron peppers (v) (gf) **16.5**

Baked haddock & sorrel colcannon fishcakes, smoked cheddar mornay, asparagus (gf) **17.5**

Rump of lamb, oregano roast potatoes, broccolini, Salsa Verde (gf) **20**

Warm green lentil & fennel salad, purple carrots, sesame & maple glazed beetroot (ve) (gf) **16.5**

Pork Tenderloin, saffron risotto, spinach, sweet & sour pickled shitake **18**

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pudding

- Dark chocolate delice, peanut ice cream, sable biscuit (n) **6.5**
- Sticky toffee pudding, sticky toffee sauce, milk ice cream (gf) **6**
- Grapefruit posset, whipped cream, lemon cookies **6**
- Rhubarb & custard sponge, poached rhubarb, ginger custard **6.5**
- Warm apple & cinnamon cake, apple sorbet (ve) **6**
- The Rivals cheese board, crackers, grapes, house chutney **7 / 12 (For 2)**

All our menu items are prepared here in our kitchen where nuts, gluten and other allergens are present. If you have an allergy, please inform a member of the team.