

# THE RIVALS

## Set Menu

3 Courses for £27

2 Courses for £22

### Before you decide

Rosemary Focaccia, extra virgin oil, balsamic £ 2.50

Nocellara Olives £3

### To Start

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

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

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

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

### Main Course

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

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

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

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

### Pudding

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

Grapefruit posset, whipped cream, lemon cookies

Rhubarb & custard sponge, poached rhubarb, ginger custard

Warm apple & cinnamon cake, apple sorbet (ve)

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.