

THE RIVALS

Evening Set Menu

5pm - 7.30pm

2 Courses for £22

3 Courses for £27

Before you decide

Rosemary Focaccia, extra virgin rapeseed oil, balsamic 2.50

Nocellara Olives 3

To Start

Salt cod fritters, watercress aioli, courgetti

Goat's cheese, honey, pumpkin seed dukkha, pickled grape salad (v)

Chicken Caesar croquettes, romaine, parmesan

Sweetcorn chowder, coriander & corn salsa, garlic bread (vg)

Main Course

Featherblade of beef cooked in beer, onion confit, polenta chips, gremolata (£2 supplement)

Sage roast cauliflower steak, cauliflower cheese sauce, raisin puree, celery, capers (v)

Baked mushroom spring rolls, miso glazed gem, green bean & sesame salad (vg)

Hake fillet, roast garlic & olive oil mash, pea puree, warm tartare sauce

Roast duck leg, fondant potato, soused red cabbage, Jerusalem artichoke, port sauce

Pudding

Apple & blackberry crumble, blackberry ripple ice cream

Warm pear & ginger parkin, custard

White chocolate & coffee mousse, hazelnut praline (n)

If you have a food allergy or intolerance speak to a member of the team about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.