

## *Christmas À La Carte Menu*

### *Before you decide*

*Sourdough rye bread, whipped truffle butter 3*

*Nocellara Olives 3.5*

### *To start*

*Pumpkin soup, pumpkin seed dukkha, blue cheese brioche 6.25*

*Cured duck ham, beetroot, arugula, tarragon mayo 7*

*Spiced haddock tartare, quail`s egg, crispy shallot, saffron aioli 6.75*

*Tamarind roasted aubergine, white bean puree, roast & pickled onions (vg) 6.5*

*Crispy coated pork belly, sweetcorn puree, kimchi 6.75*

*Smoked salmon, whipped crab mousse, pickled apple, leaves 7.5*

*Pearl barley risotto, peas, mint & goat`s cheese 6*

### *Main Course*

*Squash, sage & Lincolnshire poacher Arancini, charred gem, garlic butter (v) 17*

*Hake fillet, creamed chard & spinach, fondant chantenay, potato spaghetti 18*

*Braised feather blade, cauliflower cheese, rosemary polenta chips 19.5*

*Wild mushroom & chestnut stuffed Savoy, maple glazed parsnip, garlic gravy (vg)(n) 17*

*Sea Bream, tarka daal, crispy anchovy, kale, korma yoghurt 20*

*Apricot & thyme stuffed turkey, sprouts with chestnuts, Christmas trimmings 19*

*Shoulder of lamb ragu, parmesan gnocchi, parsley oil, pangrattato 18*

### *Sides*

*Polenta Chips 3*

*Cauliflower Cheese 3.5*

*Fondant carrots, parmesan crumbs 3.5*

*Mulled red cabbage 3*

# THE RIVALS



## ***pudding***

*Clementine & ginger trifle, gingerbread biscuits 6.5*

*Dark chocolate mousse cake drunken cherries, clotted cream 6.5*

*Almond rice pudding, baked apple, toasted cinnamon crumbs 6*

*Steamed lemon sponge pudding, lemon curd mascarpone 6*

*Christmas pudding sundae, rum soaked raisins, brandy cream 6*

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

