

THE RIVALS

Before you decide

Rosemary Focaccia 3

Nocellara Olives 3

To Start

Chickpea & lemon broth, salsa Verde, tomato crostini (vg) 6.25

Pressed confit duck leg, apple & kohlrabi, soy glaze, burnt orange 6.5

Smoked mackerel Scotch egg, tartare sauce, Lambs leaf 6.5

Fried potato gnocchi, griddled chicory, blue cheese, sage (v) 6.5

Venison meatballs, madeira sauce, crispy spring greens 7

Purple broccoli tempura, radish, anchovy mayonnaise 6.75

Jerusalem artichoke & Anya potato soup, rosemary croutons (v) 6

Main Course

Braised feather blade of beef, celeriac gratin, fondant carrot Bourguignon sauce 20

Roast garlic & blush tomato baked polenta, butterbean caponata, basil crumbs (vg) 17

Oven roast cod, cauliflower potato cake, caramelised cauliflower puree, mustard butter 18

Herb crusted pork, saffron risotto, sweet & sour shitake mushrooms 18.5

Roast leek, fennel & pine nut polpette, braised lentil ragout (v) 17

Sea bream, confit heritage potatoes, crispy shallot, watercress 19

Rump of lamb, lemon olive oil potato, charred lettuce, pea puree, lamb sauce 20

Sides

Heritage potatoes, herb butter 3.5

Polenta chips 3

Cauliflower cheese 3.5

Broccoli, lemon, shallots 3.5

(v) = vegetarian (vg) = vegan

Bar Menu - Available all day in The Rivals Restaurant

Ham hock Cuban sandwich

Shredded ham hock, Swiss cheese, pickles, yellow mustard on toasted sourdough 7

Halloumi & Harissa sandwich

Grilled halloumi, harissa, honey & spinach sandwich on toasted sourdough (v) 6.5

The Rivals Focaccia Bread Pizzas

Roast garlic, rosemary, mozzarella (v) 5

House tomato base, mozzarella, rocket (v) 5.5

Parma ham, house tomato base, mozzarella, rocket 6

Snacks & Sides

Rivals bread, extra virgin rapeseed oil, balsamic 2.5

Nocellara Olives 3

Polenta chips 3.5

Fries 3

Masala chickpea fritters, mango chutney (vg) 4.5

Deep fried battered cod cheeks, tartare sauce 5.5

Pea fritters, salsa Verde (vg) 4.5

The Rivals Cheese board, crackers, grapes, house chutney 7/12 (for 2)

Pudding - All home-made

Sticky toffee pudding, toffee sauce, vanilla ice cream 6.25

Rhubarb & custard puff pastry tart, rhubarb compote, whipped crème fraiche 6.75

Raspberry ice cream, white chocolate & raspberry meringues, raspberry sauce 6.5

Warm chocolate fudge brownie, vanilla custard 6

Focaccia crostini, Blue Monday cheese, walnuts, Manchester honey 6

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

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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

A full list of ingredients for each dish is available on request