

THE RIVALS

Evening Set Menu

5pm - 7.30pm

2 Courses for £22

3 Courses for £27

Before you decide

Rosemary Focaccia 3

Nocellara Olives 3

To Start

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

Smoked mackerel Scotch egg, tartare sauce, Lambs leaf

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

Venison meatballs, madeira sauce, crispy spring greens

Main Course

Feather blade of beef, celeriac gratin, fondant carrot Bourguignon sauce (£2 Supplement)

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

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

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

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

Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream

Warm chocolate fudge brownie, vanilla custard (vg)

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

Sides

Heritage potatoes, herb butter 3.5

Polenta chips 3

Cauliflower cheese 3.5

Broccoli, lemon, shallots 3.5

(v) = vegetarian (vg) = vegan

*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