

SUNDAYS AT RIVA



Mimosa £16.00

Malfy Blood Orange, orange juice, sugar
La Cuvée Champagne

Spicy Margarita Fizz £13.00

Altos silver, spicy lime, rhubarb

Bloody Mary £13.00

Absolut, Lustau Sherry, tomato, spice mix

Lillet Rose Spritz £13.00

Lillet Rose, Fevertree Mediterranean
& strawberry

Espresso Martini £14.00

Absolut Vodka, Kahlua Heart & Graft Espresso

Champagne Cocktail £16.00

Martell Cognac, Laurent-Perrier La Cuvée

STARTERS

Scallops £16.50

Pan seared scallops. Served with
cauliflower & apple

Chargrilled Asparagus Spears £12.00

British asparagus cooked over
coals. Served with a poached egg
& hollandaise

Pork Belly £13.00

Pork belly with Palourde clams.
Served with beans, kale & fresh herbs

Burrata & Pear Salad £12.00

Ribbons of pear & cucumber
dressed with lambs leaf & hazelnut butter

Mushroom Duxelles Pate £12.00

Smooth mushroom piped onto
Polenta chips

Sweet Potato Tempura £10.00

Discs of sweet potato in light batter.
Served with spiced dipping sauce

Chicken & Chorizo Scotch Egg £11.00

Poached egg encased in chicken,
chorizo & breadcrumbs

Beetroot Cured Chalk Stream Trout £12.00

Strips of cured trout with fresh Horseradish
& fennel mayonnaise with rye bread

Duck Bon Bons £14.00

Confit duck legs shredded &
breaded. Served with a plum &
Port reduction

Chicken Skewers £9.00

Delicious sticky chicken in a BBQ glaze

Cauliflower Cupcake £9.00

Cauliflower & cheese in a Filo
pastry casing

MAINS

Roast Sirloin of Beef £24.50

Perfectly roasted to your liking, our
sirloin of beef is served with Yorkshire
pudding, horseradish cream, & a rich
red wine jus. Accompanied by crispy
roast potatoes & buttered seasonal greens

Herb-rolled Shoulder of Lamb £27.50

Succulent & tender slow-cooked lamb
shoulder, perfectly seasoned & roasted
to perfection. This dish is complemented
by a side of roasted potatoes seasonal
vegetables, Yorkshire pudding & a light
mint-infused jus

Lemon & Herb Grilled Chicken £21.50

Cooked over an open flame. Served
with roasted potatoes, honey glazed
carrots, seasonal greens & chicken gravy

Roast Squash Pithivier £22.50

Golden flaky pastry filled with succulent
roasted squash, heritage beetroot,
buttered spinach. Served with roast
potatoes & Yorkshire pudding

Fish & Chips £17.50

Beer battered haddock. Served with
triple cooked chips, peas & tartare sauce

Steak & Ale Pie £18.50

14 hour braised beef, Manchester Union
lager, roasted carrots, Henderson's relish,
marjoram, black onion & coriander seeds,
cinnamon & pepper. Served with mash
or fries, peas & gravy

Lancashire Cheese & Onion Pie £17.50

Dewlay's tasty Lancashire cheese, caramelised
white onion, white pepper, nutmeg & Panko
breadcrumbs. Served with mash or fries,
peas & gravy

FROM THE GRILL

Rack of Lamb £35.00

Lancashire sourced herb crusted
rack of lamb with celeriac dauphinoise.
Served with green beans & a rich red wine jus

Côte de Boeuf £65.00

This bone-in rib steak is seasoned
with a blend of sea salt, cracked
black pepper, a hint of garlic &
thyme, allowing the natural
richness of the beef to shine
through. Served with a side of roasted
bone marrow & a rich red wine jus

Beef Rib £32.00

Glazed beef short rib slow cooked
for 18hrs, marinated in Port &
Dr. Pepper glaze with peppercorns.
Served on a sweet potato mash with
charred broccoli stems

Fillet of Beef £38.00

300g fillet with a grilled portobello
mushroom, beef tomato & spinach.
Served with triple cooked chips

28 Day Dry Aged Ribeye £48.00

450g Rib-eye. Choice of Blue
Cheese, Bearnaise or Peppercorn
sauce. Served with triple cooked chips

Barbequed Half/Whole Lobster £26.00 / £48.00

Barbequed whole or half lobster, flame
cooked, seasoned with a blend of sea salt,
freshly cracked black pepper & a touch of
garlic butter.

Served with an accompanying side of
lemon-butter sauce & a garnish of fresh
parsley with a choice of fries or chips

SIDES

Yorkshire Pudding £2.50

Red Cabbage £5.50

Cauliflower Cheese £5.75

Bone Marrow £7.00

Tenderstem Broccoli £6.50

Mash £5.00

Triple Cooked Chips £6.00

Skin on Fries £5.00

Salad £5.50

Sauces £3.00

Peppercorn, Blue cheese,
Bernaise, Chimichurri

DESSERTS £8.50

Sticky Toffee Pudding

A moist sponge cake drenched in rich toffee sauce.
Served with clotted cream or vanilla ice cream

Apple & Blackberry Crumble Tart Tatin

Apple & blackberry crumble tart. Served with a
choice of ice cream or custard

Sorbet

Choice of raspberry, lemon or strawberry

Chocolate Fondant

An indulgent molten-centred chocolate cake,
paired with a scoop of raspberry sorbet for a
refreshing contrast

Lemon Posset

A silky & tangy lemon dessert, topped with a
shortbread crumble & a drizzle of fresh berry coulis

Strawberries & Cream Pannacotta

Cream & vanilla pannacotta with strawberry dome
served with strawberry coulis & lemon balm

* Please inform your server of any allergies before placing your order. Detailed allergen information is available on request.
100% of all tips go to our cooking & serving staff. A service charge of 10% is included in your bill



DRINKS



COCKTAILS

	Absolut Bloody Mary £12.00	Espresso Martini £10.00	Signore Clover Club £11.00
	Absolut Vodka, fresh tomato juice, lime, chilli	Absolut, Kahlua sugar & espresso	Malfy Rosa, Lillet, egg whites, lemon, raspberry
	Pornstar Martini £13.00	Singapore Sling £13.00	Mai Tai £13.00
	Absolut Vanilla, passionfruit liqueur, fresh juice	Beefeater Gin, Cherry Heering, Cointreau	Havana Especial & Seven, Orgeat, Cointreau, lime
	Bramble £11.00	Summer Negroni £11.00	Mojito £10.00
	Plymouth Gin, Crème de Mûre, lemon, egg whites	Malfy Gin, Campari, vermouth	Havana Especial, mint, Cointreau, lime
	Cosmopolitan £10.00	Hugo Spritz £11.00	Old Fashioned £14.00
	Absolut, Cointreau, lime, cranberry	Lillet, elderflower, tonic, mint	Rabbit Hole Bourbon, Angostura sugar

WHITE WINE

	Glass (125ml)	Bottle
QL Vinho Verde, Portugal	£4.50	£26.00
Bodegas Care Blanco Sobre Lias, Madrid, Spain	£5.00	£29.00
Project Chardonnay, Argentina	£5.50	£30.00
PG Delle Venezie Puiattino, Venice, Italy		£32.00
Rioja Blanco Bodegas Larchago, Rioja, Spain		£33.00
Palooza White, France		£35.00
Gruner Veltliner Weinurm, Austria	£6.50	£38.00
Gavi di Gavi La Minaia, Italy		£38.00
Chaffey Bros Dufte Punkt, Riesling/Gewurztrauminer, Australia		£39.00
Martin Codax Albarino, Spain	£6.50	£40.00
Seresin Estate Organic, Sauvignon Blanc, NZ	£7.50	£42.00
Beautiful Chaos Natural White, Pinot Gris & Reisling, NZ		£44.00
Cannonball Chardonnay, Napa Valley, USA		£45.00
Chablis, Domaine de Vauroux, Burgundy, France		£52.00

RED WINE

Montepulciano d'Abruzzo, Borgo Sena, Italy	£4.00	£23.50
Tooma River Shiraz, Australia		£26.00
Bodegas Care Crianza, Madrid, Spain	£4.50	£28.00
Aves del Sur Merlot, Lon Comilla Valley, Chile	£5.00	£34.00
Vina Leyda Pinot Noir Reserva, Chile		£36.00
Quinta do Crasto, Douro, Portugal	£6.00	£39.00
Susana Balbo Crios Malbec, Mendoza, Argentina		£40.00
Frisino Negroamaro, Italy		£41.00
Rioja Reserva Campo Burgo, Spain	£6.50	£41.00
Pax Aeterna Old Vine Grenache, Australia		£42.00
Bogle Old Vine Zinfandel, California, USA		£42.00
Bourgogne Cotes d'Or Pinot Noir, Nuiton-Beaunoy, France		£47.00
Juggernaut Cabernet Sauvignon, California, USA	£9.00	£55.00
Amarone Classico DOCG, Organic, Accordini, Italy		£69.00

ROSÉ & ORANGE

Pinot Grigio Blush Il Sospiro, Italy	£4.50	£26.00
Vinho Verde Blush Pardalito Rose, Italy		£29.00
Palooza Rose Aubert & Mathieu, France	£5.50	£33.00
Rose d'Anjou La Bougrie, Loire, France		£37.00
Chateau Leoube 'Love by Leoube', Provence, France	£7.50	£45.00
By Ott, Côtes Provence, France	£8.50	£50.00
Chateau Galoupet Cru Classe Rose, France		£75.00
Son de la Terre Orange, France	£5.50	£31.00

CHAMPAGNE & SPARKLING

	Glass (125ml)	Bottle
Laurent-Perrier La Cuvée, France, 2022	£18.00	£79.00
Laurent-Perrier Cuvée Rosé, France, 2022		£120.00
Bole Bianco, Spumante Romagna DOC, Italy	£6.50	£33.00
Laurent-Perrier Vintage, France, 2015		£120.00
Laurent-Perrier Grand Siècle Iteration N°26, France, 2015		£275.00
Gusbourne Blanc de Blanc, England, 2015		£68.00

PUDDING WINE

	Glass (100ml)	Bottle
Aves Del Sur Late Harvest Sauvignon, Chile	£4.00	£22.00
Elysium Black Muscat, USA	£9.00	£28.00
Royal Tokaji Late Harvest, Hungary	£9.50	£35.00
Sauternes Carmes Rieussec, France	£9.50	£60.00
Pedro Ximenez, Frenado de Castilla, Spain	£7.00	£38.00
Quinta do Crasto, Late Bottle Vintage, Portugal	£6.50	£35.00
Taylors White Port, Portugal	£6.50	£35.00
Quinta do Crasto, 10yr Old Tawney, Portugal	£8.50	£50.00

BEER & CIDER

Guinness	(4.2%)	Ireland	£6.85
Amstel	(4.1%)	Holland	£5.80
Moretti Sale di Mare	(4.6%)	Italy	£6.40
Neck Oil	(4.6%)	England	£6.90
Magners Cider	568ml Btl (4.5%)	Ireland	£6.00
Peroni	330ml Btl (5.1%)	Italy	£5.50
Corona	330ml Btl (4.5%)	Mexico	£5.50
Peroni Gluten Free	330ml Btl (5.1%)	Italy	£5.50

NON ALCOHOLIC

Heineken	330ml Btl	(0%)	£4.50
Guinness	440ml Can	(0%)	£5.50
Botivo Aperitif, Ginger Beer, Bitters			£9.00

WINE

Leitz Zero Point Five Pinot Noir	(0.5%)	£7.00	£28.00
Leitz Eins Zwei Zero Reisling	(0%)	£7.00	£28.00