

RIVA

BAR & RESTAURANT



COCKTAILS

- Margarita** £12.00
Altos Tequila, pink grapefruit, lime, chilli sugar
- Frozen Rhubarb Margarita** £11.00
Altos Tequila, Aperol, rhubarb
- Red Apple Sour** £13.00
Redbreast 12, Calvados, lemon, egg whites

- Lillet Spritz** £13.00
Lillet, Fevertree Mediterranean & strawberry
- Elderflower Highball** £14.00
Beefeater Gin, elderflower, Crémant
- 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

MAIN COURSE

- 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
- Smash Deluxe Burger** £14.50
Two smashed ground beef patties, with cheese, lettuce, tomato & house burger sauce
- Add Triple Cooked Chips £6.00
Add Maple Bacon £3.50
Add Extra Patty £5.00
Add Blue Cheese £3.00
- Salt'n'Pepper Chicken Burger** £15.50
Fried chicken smothered in salt & pepper spiced dressing
- Add Triple Cooked Chips £6.00
Add Maple Bacon £3.50
Add Extra Patty £5.00
Add Blue Cheese £3.00
- Lobster Roll** £19.00
Native lobster, Marie rose sauce, iceberg lettuce & mayonnaise.
- Add triple cooked chips, or add truffled fries £6.00
- Gloucester Old Spot bone in Chop** £26.50
Heritage breed pork reared on our butchers WH Frost's own farm with cabbage & apple sauce & crackling. Served with mash or fries
- Monkfish Tail in Red Thai Sauce** £35.00
Marinated in a light, creamy, red Thai curry sauce, then barbecued. Served with jasmine rice
- Gnocchi** £22.00
Oyster mushrooms & a fresh herb pesto with a Parmesan crisp

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

- Hispi Cabbage £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

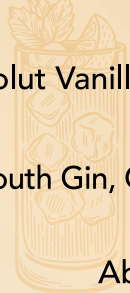
* Please inform your server of any allergies before placing your order. Detailed allergen information is available on request. 100% of all tips go to our cooking & serving staff. A service charge of 10% is included in your bill



DRINKS



COCKTAILS

	Absolut Bloody Mary	£12.00
	Absolut Vodka, fresh tomato juice, lime, chilli	
	Pornstar Martini	£13.00
	Absolut Vanilla, passionfruit liqueur, fresh juice	
	Bramble	£11.00
Plymouth Gin, Crème de Mûre, lemon, egg whites		
Cosmopolitan		
Absolut, Cointreau, lime, cranberry		

Espresso Martini	£10.00
Absolut, Kahlua sugar & espresso	
Singapore Sling	£13.00
Beefeater Gin, Cherry Heering, Cointreau	
Summer Negroni	£11.00
Malfy Gin, Campari, vermouth	
Hugo Spritz	£11.00
Lillet, elderflower, tonic, mint	

Signore Clover Club	£11.00
Malfy Rosa, Lillet, egg whites, lemon, raspberry	
Mai Tai	£13.00
Havana Especial & Seven, Orgeat, Cointreau, lime	
Mojito	£10.00
Havana Especial, mint, Cointreau, lime	
Old Fashioned	£14.00
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