

SUNDAYS AT

RIVA

NIBBLES

<div><div>Mixed Olives</div><div>£5.00</div><div>Gordal &amp; Kalamata olives marinated with citrus zest, rosemary &amp; garlic</div></div>	<div><div>Rustic Bread</div><div>£6.00</div><div>Sourdough &amp; focaccia served with whipped butter, balsamic &amp; olive oil</div></div>
<div><div>Halloumi Fries</div><div>£7.50</div><div>Served with a chilli jam or truffle honey</div></div>	<div><div>Hummus &amp; Flatbread</div><div>£6.50</div><div>Creamy &amp; smooth hummus topped with hazelnut dukkha, with warmed house flatbread</div></div>
<div><div>Riva Board</div><div>£32.00</div><div>Chicken skewers, crispy pork belly bites, mixed olives, halloumi fries with chilli jam, whipped hummus &amp; flatbread, herb focaccia</div></div>	<div><div>Charcuterie Board</div><div>£26.00</div><div>Selection of artisan cheeses &amp; award-winning cured meats. Served with house chutney, grapes, crackers &amp; cornichons</div></div>
<div>Add scallops with cauliflower &amp; apple £15.00   Add duck bon bons with plum &amp; Port reduction £14.00</div>	

STARTERS

<div><div>Scallops</div><div>£16.50</div><div>Pan seared scallops. Served with cauliflower &amp; apple</div></div>	<div><div>Burrata &amp; Pear Salad</div><div>£12.00</div><div>Ribbons of pear &amp; cucumber dressed with lambs leaf &amp; hazelnut butter</div></div>	<div><div>Duck Bon Bons</div><div>£14.00</div><div>Confit duck legs shredded &amp; breaded. Served with a plum &amp; Port reduction</div></div>
<div><div>Chargrilled Asparagus Spears</div><div>£12.00</div><div>British asparagus cooked over coals. Served with a poached egg &amp; hollandaise</div></div>	<div><div>Sweet Potato Tempura</div><div>£10.00</div><div>Discs of sweet potato in light batter. Served with spiced dipping sauce</div></div>	<div><div>Chicken Skewers</div><div>£9.00</div><div>Delicious sticky chicken in a BBQ glaze</div></div>
<div><div>Pork Belly</div><div>£13.00</div><div>Pork belly cassoulet. Served with beans, kale &amp; fresh herbs</div></div>	<div><div>Chargrilled Mackerel</div><div>£11.00</div><div>Mackerel fillets cooked over coals. Served with grilled heritage tomatoes</div></div>	<div><div>Soup of the Season</div><div>£7.50</div><div>Served with herb focaccia</div></div> <div><div>Soup of the Day</div><div>£7.50</div><div>Served with herb focaccia</div></div>

MAINS

<div><div>Roast Sirloin of Beef</div><div>£24.50</div><div>Perfectly roasted to your liking, our sirloin of beef is served with Yorkshire pudding, horseradish cream, &amp; a rich red wine jus. Accompanied by crispy roast potatoes &amp; buttered seasonal greens</div></div>	<div><div>Steak &amp; Ale Pie</div><div>£18.50</div><div>14 hour braised beef, Manchester Union lager, roasted carrots, Henderson’s relish, marjoram, black onion &amp; coriander seeds, cinnamon &amp; pepper. Served with mash or fries, peas &amp; gravy</div></div>	<div><div>Lemon &amp; Herb Grilled Chicken</div><div>£21.50</div><div>Cooked over an open flame. Served with roasted potatoes, honey glazed carrots, seasonal greens &amp; chicken gravy</div></div>
<div><div>Herb-rolled Shoulder of Lamb</div><div>£27.50</div><div>Succulent &amp; tender slow-cooked lamb shoulder, perfectly seasoned &amp; roasted to perfection. This dish is complemented by a side of roasted potatoes seasonal vegetables, Yorkshire pudding &amp; a light mint-infused jus</div></div>	<div><div>Lancashire Cheese &amp; Onion Pie</div><div>£17.50</div><div>Dewlay’s tasty Lancashire cheese, caramelised white onion, white pepper, nutmeg &amp; Panko breadcrumbs. Served with mash or fries, peas &amp; gravy</div></div>	<div><div>Fish &amp; Chips</div><div>£17.50</div><div>Beer battered haddock. Served with triple cooked chips, peas &amp; tartare sauce</div></div>
<div><div>Roast Squash Pithivier</div><div>£22.50</div><div>Golden flaky pastry filled with succulent roasted squash, heritage beetroot, buttered spinach. Served with roast potatoes &amp; Yorkshire pudding</div></div>		

GRILL

<div><div>Barbequed Half/Whole Lobster</div><div>£26.00 / £48.00</div><div>Barbequed whole or half lobster, flame cooked, seasoned with a blend of sea salt, freshly cracked black pepper &amp; a touch of garlic butter. Served with an accompanying side of lemon-butter sauce &amp; a garnish of fresh parsley with a choice of fries or chips</div></div>	<div><div>Côte de Boeuf</div><div>£65.00</div><div>This bone-in rib steak is seasoned with a blend of sea salt, cracked black pepper, a hint of garlic &amp; thyme, allowing the natural richness of the beef to shine through. Served with a side of roasted bone marrow &amp; a rich red wine jus</div></div>	<div><div>Yorkshire Pudding</div><div>£2.50</div></div>
<div><div>Rack of Lamb</div><div>£35.00</div><div>Lancashire sourced herb crusted rack of lamb with celeriac dauphinoise. Served with green beans &amp; a rich red wine jus</div></div>	<div><div>28 Day Dry Aged Ribeye</div><div>£48.00</div><div>450g Rib-eye. Choice of Blue Cheese, Bearnaise or Peppercorn sauce. Served with triple cooked chips</div></div>	<div><div>Red Cabbage</div><div>£5.50</div></div>
<div><div>Beef Rib</div><div>£32.00</div><div>Glazed beef short rib slow cooked for 18hrs, marinated in Port &amp; Dr. Pepper glaze with peppercorns. Served on a sweet potato mash with charred broccoli stems</div></div>	<div><div>Fillet of Beef</div><div>£38.00</div><div>300g fillet with a grilled portobello mushroom, beef tomato &amp; spinach. Served with triple cooked chips</div></div>	<div><div>Cauliflower Cheese</div><div>£5.75</div></div>
		<div><div>Bone Marrow</div><div>£7.00</div></div>
		<div><div>Tenderstem Broccoli</div><div>£6.50</div></div>
		<div><div>Mash</div><div>£5.00</div></div>
		<div><div>Triple Cooked Chips</div><div>£6.00</div></div>
		<div><div>Skin on Fries</div><div>£5.00</div></div>
		<div><div>Salad</div><div>£5.50</div></div>
		<div><div>Sauces</div><div>£3.00</div></div>
		<div><div>Peppercorn,</div></div>
		<div><div>Blue cheese,</div></div>
		<div><div>Bernaise,</div></div>
		<div><div>Chimichurri</div></div>

DESSERTS £8.50

<div><div>Sticky Toffee Pudding</div><div>A moist sponge cake drenched in rich toffee sauce. Served with clotted cream or vanilla ice cream</div></div>
<div><div>Apple &amp; Blackberry Crumble Tart Tatin</div><div>Apple &amp; blackberry crumble tart. Served with a choice of ice cream or custard</div></div>
<div><div>Sorbet</div><div>Choice of raspberry, lemon or strawberry</div></div>

<div><div>Chocolate Fondant</div><div>An indulgent molten-centred chocolate cake, paired with a scoop of raspberry sorbet for a refreshing contrast</div></div>
<div><div>Lemon Posset</div><div>A silky &amp; tangy lemon dessert, topped with a shortbread crumble &amp; a drizzle of fresh berry coulis</div></div>
<div><div>Strawberries &amp; Cream Pannacotta</div><div>Cream &amp; vanilla pannacotta with strawberry dome. Served with strawberry coulis &amp; lemon balm</div></div>

\* 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