

SUNDAYS AT RIVA

NIBBLES

Mixed Olives £5.00

Gordal & Kalamata olives marinated with citrus zest, rosemary & garlic

Halloumi Fries £7.50

Served with a chilli jam or truffle honey

Riva Board £32.00

Chicken skewers, crispy pork belly bites, mixed olives, halloumi fries with chilli jam, whipped hummus & flatbread, herb focaccia

Add scallops with cauliflower & apple £15.00

Rustic Bread £6.00

Sourdough & focaccia served with whipped butter, balsamic & olive oil

Hummus & Flatbread £6.50

Creamy & smooth hummus topped with hazelnut dukkha, with warmed house flatbread

Charcuterie Board £26.00

Selection of artisan cheeses & award-winning cured meats. Served with house chutney, grapes, crackers & cornichons

Add duck bon bons with plum & Port reduction £14.00

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 cassoulet. Served with beans, kale & fresh herbs

Burrata & Pear Salad £12.00

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

Sweet Potato Tempura £10.00

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

Chargrilled Mackerel £11.00

Mackerel fillets cooked over coals. Served with grilled heritage tomatoes

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

Soup of the Season £7.50

Served with herb focaccia

Soup of the Day £7.50

Served with herb focaccia

MAINS

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

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

Lemon & Herb Grilled Chicken £21.50

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

Fish & Chips £17.50

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

Roast Squash Pithivier £22.50

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

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

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

28 Day Dry Aged Ribeye £48.00

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

Fillet of Beef £38.00

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

GRILL

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

Rack of Lamb £35.00

Lancashire sourced herb crusted rack of lamb with celeriac dauphinoise. Served with green beans & 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

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