RIVA
BAR & RESTAURANT

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

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 scallops with cauliflower & apple £15.00 | 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

Chicken Forestier £29.00
Pan roasted chicken breast with a creamy wild mushroom sauce. Served alongside fondant potato & tender stem broccoli

Chargrilled Chicken Paella £26.00
Half roast chicken with crispy & sticky paella rice

Crispy pork Belly £26.00
Crispy pork belly with roasted garlic mash, buttered green beans & apple cider jus

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

Pan Roasted Cod £28.00
Pan roasted cod with a lemon & parsley sauce. Served with mussels & potato dauphinoise

Pan Seared Seabass £25.00
Pan seared seabass with sautéed new potatoes, green beans & brown shrimp butter

Fish & Chips £17.50
Crispy beer battered haddock served with chips, mushy peas & tartare sauce

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

Harissa Black Bean Ragout £24.00
Spicy black bean & butternut squash stew. Topped with Greek yoghurt & served with toasted sourdough

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

Gnocchi £22.00
Oyster mushrooms & a fresh herb pesto with a Parmesan crisp

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

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, Bearnaise 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

SIDES

Buttered Greens Medley	£5.50
Tempura Broccoli	£6.00
Hispi Cabbage	£6.50
Mash	£5.00
Triple Cooked Chips	£6.00
Skin on Fries	£5.00
Salad	£5.50
Sauces	£3.50

Peppercorn
Gravy
Blue cheese
Bernaise
Chimichurri
Hollandaise

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*