

RIVA
blu

ITALIAN RESTAURANT & BAR

SET MENU

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3 COURSE £35.00

STARTERS

CHICKEN LIVER PÂTÉ

Mustard fruits with toasted ciabatta

ARANCINE Ⓥ

Crispy risotto balls, truffle, mozzarella & truffle mayonnaise

CALAMARI

Courgette, red pepper & lemon mayonnaise

BRUSCHETTA TOMATO Ⓥg

Heirloom tomatoes, garlic & basil on toasted ciabatta

MAINS

All our main courses are served with fries & mixed salad to share Ⓥ

MEATBALLS IN A SPICY TOMATO SAUCE

Beef & pork, tomato, chilli, basil with toasted ciabatta

CHICKEN LIMONE

Green beans, capers, parsley, garlic & lemon butter

SEA BASS SICILIANA

Tomatoes, anchovies, black olives, capers & basil

FETTUCCINE WITH SAUSAGE

Leeks, white wine, porcini mushroom cream

RISOTTO PRIMAVERA Ⓥ Ⓥg ★

Artichoke, broad beans, peas, rocket & mint

DESSERTS

LEMON POLENTA CAKE Ⓥ

Lemon syrup & icing, vanilla ice cream

CHOCOLATE FONDANT Ⓥ

Warm chocolate sauce & vanilla ice cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

ICE CREAM Ⓥ

Selection of ice cream served with a homemade hazelnut cantuccini biscuit

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes and cocktails. Detailed allergen information is available on request. Detailed calorie information is available on request. All spirits & liqueurs are served in 25ml measures unless stated otherwise. Where wines are sold by the glass, they are also available in 125ml measures. Prices are inclusive of VAT.

Ⓥ vegetarian Ⓥg vegan option available

Allergens &
Calories
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SET MENU 2

SET MENU 2

3 COURSE £43.00

STARTERS

HERITAGE BEETROOT Ⓥ

Ricotta, walnuts, rocket & balsamic dressing

BRUSCHETTA KING PRAWN

Lemon, parsley & chilli mayonnaise on toasted ciabatta

CARPACCIO

Seared sliced beef fillet, Venetian dressing & rocket salad

CALAMARI

Courgette, red pepper & lemon mayonnaise

MAINS

All our main courses are served with fries & mixed salad to share Ⓥ

MEZZELUNE RAVIOLI Ⓥ

Ricotta, matured Italian cheese, mint, cherry tomatoes & basil

SIRLOIN STEAK (225G)

With peppercorn sauce

FILLET STEAK (225G)

With peppercorn sauce

(A £5 supplement charge will apply)

CRISPY DUCK

Green beans, cherry & red wine sauce

PAN-FRIED COD

San Marzano tomato, peppers, potato, chilli & basil

DESSERTS

PANNA COTTA

White chocolate, roasted strawberries & hazelnut cantuccini

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

NUTELLA CHEESECAKE Ⓥ

Chocolate & hazelnut, sour cherry, candied hazelnuts

ICE CREAM Ⓥ

Selection of ice cream served with a homemade hazelnut cantuccini biscuit

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Ⓥ Vegetarian

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