

DEEP BLUE THURSDAY

£22.95 for 3 courses



STARTERS

Chef's Soup of the Day
with herb croutons

(V, VV, DF and GF option available)

Smashed Avocado Bruschetta

with tomato and basil salsa

(V, VV, GF)

**Smoked Mackerel Panko
Cruusted Fishcakes**

accompanied by lemon tartar sauce

Chicken Liver, Orange and Brandy Pâté

accompanied with red onion chutney
and toasted ciabatta

(GF)

V = Vegetarian

VV = Vegan

DF = Dairy free

GF = Gluten free

For additional dietary requirements,
please contact us as we will be able
to offer additional dishes to suit your
needs by prior arrangement.

Full allergen details can
be provided on request.



TWO RIVERS
Restaurant

MAINS

Seaside Supper

Newsome Beer battered cod fillet with a Hull pattie,
triple cooked chips and mint pea purée

Aubergine, Spinach and Tomato Moussaka

accompanied by a Greek salad

(V, GF)

Chef's Stroganoff

(choose from a meat or vegetarian option)

topped with sour cream and served with
wild rice and roasted winter vegetables

(VV)

Two Rivers Surf and Turf (£3.00 surcharge)

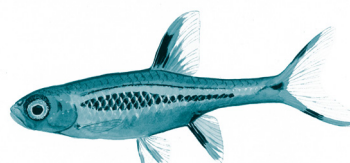
Cajun spiced rib-eye steak (5oz) and sustainable
scampi, smoked garlic and chive butter,
triple cooked chips and a roasted beef tomato

(GF)

Teriyaki Pork Medallions

presented on noodles with stir fried vegetables

(DF, GF option available)



DESSERTS

Hull Fair Ice Cream Sundae

Coconut and chocolate ice cream
topped with nougat, brandy snap and candy floss

(V)

Dark Chocolate and Caramel Tart

accompanied with coconut cream

(V, VV, DF)

Seasonal Fruit and Coconut Crumble

served with vanilla custard

(V, VV, GF, DF)

Lemon Posset topped with Raspberries

served with lemon and fennel shortbread

(V)