

# 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 on request)

**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 on request)

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)

**Chef's Stroganoff**

(choose from a meat or vegetarian option)

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

(V, DF on request)

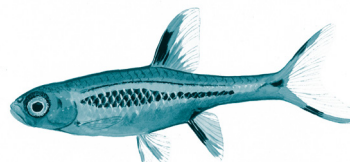
**Two Rivers Surf and Turf (£3.00 surcharge)**

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

**Teriyaki Pork Medallions**

presented on noodles with stir fried vegetables

(GF, DF on request)



## 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, DF)

**Lemon Posset topped with Raspberries**

served with lemon and fennel shortbread

(V)