



TWO RIVERS

Restaurant

JANUARY – APRIL 2019

THURSDAY - 2 courses £21.95, 3 courses £25.95

FRIDAY & SATURDAY - 2 courses £25.95, 3 courses £29.95



STARTERS

Homemade Soup of the Day

*topped with garlic and herb croutons
(V, DE, GF)*

Hull Rarebit

*toasted bread topped with potato, sage,
Abbots Gold and a pinch of paprika
(V)*

Asparagus Wrapped in Bacon

with garlic and chive butter

Courgette Fritters

*with tzatziki
(VV)*

Seafood Croquettes

served with a citrus and chilli dip

Garlic and Cumin Meatballs

with spiced tomato sauce and pita

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.

MAINS

Square Cut Belly Pork

*served with sautéed potatoes, black pudding and honey and garlic sauce
(DE, GF – omit black pudding)*

Wild Mushroom, Artichoke and Goat's Cheese Linguine

*topped with rocket
(V)*

Chicken

with a pancetta, white wine, tarragon and wholegrain mustard sauce, accompanied with wild rice and kale

Lamb Shank

*served with crushed mint new potatoes and red wine jus
(GF, DF)*

Roast Sea Bass

*served with sautéed potatoes and courgette ribbons
with a spinach and pesto sauce*

Wild Mushroom Stroganoff

*topped with sour cream and served with wild rice and seasonal greens
(V, GF)*

Add fillet steak - £3 surcharge

DESSERTS

Two Rivers Cheeseboard

*a selection of local cheeses accompanied with Yorkshire tea loaf and homemade chutney
(GF crackers available)*

Dark Chocolate Cheesecake

topped with Kirsch cherries

Chocolate, Baileys and Brioche Bread & Butter Pudding

served warm with custard

Salted Caramel Torte

with vanilla ice cream

Tropical Fruit

*topped with mango sorbet
(VV, GF, DF)*

Pornstar Martini Sundae

*Vanilla ice cream, prosecco sorbet and passionfruit
with a shot of Prosecco*