

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

JANUARY – MAY 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, DF, 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

MAINS

Square Cut Belly Pork
served with sautéed potatoes, black pudding
and honey and garlic sauce
(DF, 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