



THE RIVER BAR
STEAKHOUSE & GRILL

PRIVATE
FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

Starters

Torn Mozzarella Salad v
slow baked tomatoes, rocket,
basil vinaigrette

Chicken Liver & Port Pâté
with apple chutney & toast

River Farm Smoked Salmon
with cracked black pepper, lemon
horseradish

Classic River Bar Prawn Cocktail
in a Bloody Mary vodka sauce

Mains

10oz Rib Eye Steak
28 day aged, served with watercress,
twice cooked chips & béarnaise

10oz Sirloin Steak
28 day aged, served with watercress,
twice cooked chips & béarnaise

All steaks cooked to medium

Pork Belly
slow roasted overnight, chorizo & bean cassoulet,
Yorkshire pudding

Blackened Salmon
marinated in molasses & spices then
sautéed with soy & ginger greens

Roasted Chicken
basted in red rib sauce served with watercress,
twice cooked chips & béarnaise

Baked Macaroni v
with roasted porcini & spinach

puddings

Crème Brûlée
with fruit & nut biscotti

Vanilla Cheesecake
with berry compote

Tiramisu - Italian for 'pick me up'
made using our classic recipe

70% Dark Chocolate Mousse

2 Courses - £32.50

3 Courses - £38.50

Glass of Prosecco
on arrival £7

As our food is freshly prepared:

For parties under 40 individuals please select 3 items from each section
for your starters, mains and desserts for your guests to choose from

Parties over 40 individuals please select 2 items from each section
for your starters, mains and desserts for your guests to choose from

Vegetarian and other dietary requirements catered for in addition

A discretionary service charge of 10% will be added to the final bill