2 Courses - £34.50 3 Courses - £42.50



## Set Menu

Glass of Prosecco on arrival £8.50

## Starters

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

> Chicken Liver & Port Pâté with apple chutney & toast

Large Traditional Lamb Samosa with tomato salsa

**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

70% Dark Chocolate Mousse

Vanilla Cheesecake with berry compote

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

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 dietry requirements catered for in addition

For parties of 8 or more a service charge of 10% will be added to the final bill