PRIVATE FUNCTIONS OUR PRIVATE DINING ROOM IS AVAILABLE FOR HIRE

STARTERS

Grilled Halloumi Herb Marinated Cherry Tomatoes & Salsa	7.90
Riverfarm Smoked Salmon Horseradish & grilled toast	8.50
Garlic Butter Tiger Prawns Tuscan Roll	8.80
Chicken Liver & Port Parfait With apple chutney and toast	7.90
Slow Roasted Tomato Soup (VG) With fresh Basil & Croutons	7.50
Devilled Chorizo With a Yorkshire pudding	8.50
Classic 1970's Prawn Cocktail Bloody Mary sauce & crispy lettuce	8.90
Torn Mozzarella & Cracked Black Pepper Slow roasted tomato salad & smashed basil pe	8.50 sto
Nanaji's Large Vegetable Samosa (VG) With Tomato Salsa	7.80
Homemade Warm Scotch Eggs Smoked garlic mayonnaise	8.95
Pan Fried Mussels Chilli 양 lemon	9.95
Baked Camembert (for two to share) Sweet onion jam & homemade bread	12.95
River Bar Nachos (for two to share) Chilli con carne, sour cream, salsa & tortilla	14.50

Shortcrust Pies

Steak & London Pride 15.95 Chicken & Mushroom 15.50

All served with hand cut wedges, chips with rosemary & sea salt or mash

	Our Steal	bs 🕋	20 1
7.90	28 DAY DRY AGED BEEF		Theck chuck prime porter sirion runn 12419 2281bs 12cds 13 cts 961bs, 70bs 921bs, 13cts 18cds, 22cts 18cts, 13cts
8.50	802 Fillet Steak From the long fillet the most tender	28.50	Tight Start Start
8.80	10oz Sirloin Steak So good it was knighted	25.50	briske, stine teled plate state set for the set of the
7.90	10oz Rib Eye Steak Juicy cut with fantastic marbling	27.50	
7.50	12oz Flat Iron (Butler's) Also known as the top blade is best served medium rare	24.50	STEAK PREPARATION TEMPERATURES
8.50	14oz Rump Steak Marinated with spices and beer	25.50	Rare 45°-50°
8.90	16oz Porterhouse Best of both fillet and sirloin cooked	28.50	Sealed outside while centre is warm throughout
8.50	on the bone for extra flavour.		Medium Rare 55° - 60°
, 7.80	80z Leg of Lamb Steak With half roasted garlic & rosemary	23.50	Centre is very red ,slightly brown toward the exterior
8.95	Chateaubriand (for two to share) The top of the fillet is beautifully tender ask for cooking times	54.50	Medium 60° - 65° Centre is light pink, outer portion is brown
9.95	Half Roasted Norfolk Chicken Basted in our Bourbon barbeque sauce	16.50	Medium Well 65° - 70° Brown from edge to edge with slight pink centre
2.95	Add Herb & Garlic King Prawns	6.00	Well Done 70°
4.50	All of our steaks are served with hand cut wedges rosemary & sea salt, roasted tomato and watercre of béarnaise, green peppercorn or bourbon & bar	ss with a choice	Very firm with little juice. Brown throughout.
	SURF AND TURF Served with roser	th hand cut we nary & sea salt	
5	1/2 FIRE ROASTED LOBSTER & 80Z FIL	LET Lemon, gar	lic & parsley butter 39.00
0	LOBSTER MAC & C	HEESE	28.50

Roasted Lobster Swiss cheese macaroni

39.	00
28.	50

15.50 16.50 16.50 24.50

RIVER BAR BURGERS

			-
THE GRI		Swiss Cheese Burger Swiss & Bacon Burger	15.5 16.5
DNION & BELL PEPPERS	17.50	Blue & Bacon Burger Lobster Surf & Turf Burger	16.5 24.5
DY & GINGER GREENS	16.50	All served with hand cut wedges or chips with rosemary & sea salt	
PESTO SAUCE	16.50	Puddings - 7.50	
:	35.50	Madagascan Vanilla Crème Brûlée with home made Fruit & Nut Biscotti	
		Tiramisu Italian for 'pick me up' made using our classic recip.	е
SIDES	• • • • • • •	Hazelnut Slab Brownie with Salted Chocolate Sauce & Mascarpone	
chips with rosemary & sea salt hand cut wedges or mash	4.	4.50 Sticky Toffee Pudding 4.50 Warm Toffee Sauce and Vanilla Ice Cream	
tuscan-style garlic bread rolls roast field mushrooms in butter garlic french beans	4.	4.50 Affogato - 5.90 4.50 (2 scoops of Vanilla ice cream, Espresso shot)	
crispy mixed salad	4.	4.50 Dame Blanche - 5.90 (2 scoops of Vanilla ice cream, Salted Chocolate sau	ce)
tomato, rocket & shaved parmesan roquefort & rocket salad	3.	3.95 Amaretto Surprise - 6.40 3.95 (2 scoops of Vanilla ice cream, Amaretto shot)	
sauté pak choi greens buttered spinach macaroni cheese	4.	3.95 Selection of British & Continental Cheese - Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers	10.50
• • • • • • • • • • • • • • • • • • • •	••••••		

FISH FROM THE GRI	
BBQ TUNA STEAK With roasted garlic beans, red onion & bell peppers	17.5
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	16.5
WHOLE SEABASS CHARGRILLED MARINATED OLIVE, ROAST TOMATO & PESTO SAUCE	16.5
WHOLE GRILLED LOBSTER	35.5

1.00

14.50

GARLIC BUTTER & HAND CUT CHIPS

VEGETARIAN/VE		
Baked Macaroni with roasted Porcini & Spinach	11.00	chips with rosemary & se hand cut wedges or mas tuscan-style garlic bread
Moving Mountain Burger (VG) Lettuce, Tomato, Relish,	14.50	roast field mushrooms in garlic french beans

Hand Cut Wedges or Chips

Lettuce, Tomato, Relish,

Hand Cut Wedges or Chips

Add Swiss Cheese

Halloumi Burger

ER BAR 8 THE RIV STEAKHOUSE GRILL &.....

Try our SIX Panoramic Bar & Brasserie www.sixcambridge.co.uk

 \diamond For parties of 6 or more a discretionary service charge of 10% will be added. All prices are inclusive of VAT (VG)-Vegan