

### PRIVATE FUNCTIONS

OUR PRIVATE DINING ROOM IS AVAILABLE FOR HIRE

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

## **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 pesto	8.50
Nanaji's Large Vegetable Samosa (VG) With Tomato Salsa	7.80
Homemade Warm Scotch Eggs Smoked garlic mayonnaise	8.95
Pan Fried Mussels Chilli & lemon	9.95
Baked Camembert (for two to share) Sweet onion jam & homemade bread	12.95
River Bar Nachos (for two to share)	14.50

Chilli con carne, sour cream, salsa & tortilla

# )ur Steaks

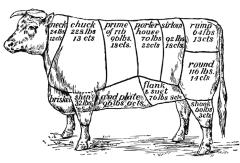
8oz Fillet Steak	28.50
From the long fillet the most tender	
10oz Sirloin Steak	25.50
So good it was knighted	25.50
10oz Rib Eye Steak  Juicy cut with fantastic marbling	27.50
	24 50
12oz Flat Iron (Butler's)  Also known as the top blade is best	24.50

served medium rare

25.50 14oz Rump Steak Marinated with spices and beer

16oz Porterhouse 28.50 Best of both fillet and sirloin cooked on the bone for extra flavour.

80z Leg of Lamb Steak 23.50 With half roasted garlic & rosemary



54.50 Chateaubriand (for two to share)

The top of the fillet is beautifully tender ask for cooking times

Half Roasted Norfolk Chicken 16.50 Basted in our Bourbon barbeque sauce

### Add Herb & Garlic King Prawns 6.00

All of our steaks are served with hand cut wedges or chips with rosemary & sea salt, roasted tomato and watercress with a choice of béarnaise, green peppercorn or bourbon & barbeque sauce.

# SURFAND TURF Served with hand cut wedges or chips with rosemary & sea salt

1/2 FIRE ROASTED LOBSTER & 80Z FILLET Lemon, garlic & parsley butter

39.00

# LOBSTER MAC & CHEESE

ROASTED LOBSTER SWISS CHEESE MACARONI

28.50

# Sunday Roasts: 12-4pm

Slow Cooked Roast Beef Half Roasted Chicken 19.5

served with Hand Cut Wedges, French Beans, Yorkshire Pudding, Rich Pan Gravy

# Shortcrust Pies

Steak & London Pride 15.95

Chicken & Mushroom 15.50

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

# FISH FROM THE GRIL

BBQ TUNA STEAK WITH ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS	17.50
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	16.50
WHOLE SEABASS CHARGRILLED MARINATED OLIVE, ROAST TOMATO & PESTO SAUCE	16.50
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	34.00

# VEGETARIAN/VEGAN : SIDES

<b>Baked Macaroni</b> with roasted Porcini & Spinach	14.00
Moving Mountain Burger (VG) Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	14.50
Add Swiss Cheese	1.00
Halloumi Burger Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	14.50

chips with rosemary & sea salt	4.50
hand cut wedges or mash	4.50
tuscan-style garlic bread rolls	4.50
roast field mushrooms in butter	4.50
garlic french beans	4.50
crispy mixed salad	4.50
tomato, rocket & shaved parmesan salad	3.95
roquefort & rocket salad	3.95
sauté pak choi greens	3.95
buttered spinach	4.50
macaroni cheese	4.50

Swiss Cheese Burger	15.50
Swiss & Bacon Burger	16.50
Blue & Bacon Burger	16.50
Lobster Surf & Turf Burger	24.50

RIVER BAR BLIRGERS

All served with hand cut wedges or chips with rosemary &

# Puddings - £7.50

Madagascan Vanilla Crème Brûlée with home made Fruit & Nut Biscotti

### Tiramisu

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

**Hazelnut Slab Brownie** 

with Salted Chocolate Sauce & Mascarpone

**Sticky Toffee Pudding** 

Warm Toffee Sauce and Vanilla Ice Cream

Affogato - 5.90 (2 scoops of Vanilla ice cream, Espresso shot)

Dame Blanche - 5.90

(2 scoops of Vanilla ice cream, Salted Chocolate sauce)

**Amaretto Surprise - 6.40** 

(2 scoops of Vanilla ice cream, Amaretto shot)

Selection of British & Continental Cheese - 10.50 Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers