



THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

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

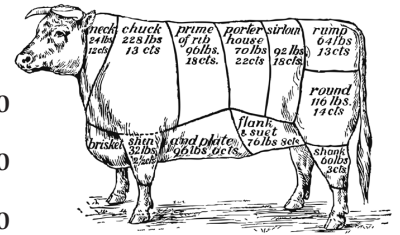
STARTERS

Grilled Halloumi <i>Herb Marinated Cherry Tomatoes & Salsa</i>	8.50
Severn and Wye Smoked Salmon <i>Horseradish & grilled toast</i>	9.50
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	9.50
Chicken Liver & Port Parfait <i>With apple chutney and toast</i>	7.90
Slow Roasted Tomato Soup (VG) <i>With fresh Basil & Toasted Ciabatta</i>	7.50
Devilled Chorizo <i>With a Yorkshire pudding</i>	9.00
Classic 1970's Prawn Cocktail <i>Bloody Mary sauce & crispy lettuce</i>	9.50
Torn Mozzarella & Cracked Black Pepper <i>Slow roasted tomato salad & smashed basil pesto</i>	8.50
Nanaji's Large Vegetable Samosa (VG) <i>With Tomato Salsa</i>	7.80
Homemade Warm Scotch Egg <i>Smoked garlic mayonnaise</i>	9.50
Pan Fried Mussels <i>Chilli & lemon</i>	9.80
Baked Camembert (for two to share) <i>Sweet onion jam & homemade bread</i>	14.50
River Bar Nachos (for two to share) <i>Chilli con carne, sour cream, salsa & tortilla</i>	15.50

VEGETARIAN/VEGAN

Baked Macaroni with roasted Porcini & Spinach	14.00
Moving Mountain Burger (VG) Lettuce, Tomato, Relish, Hand Cut Wedges or Chips <i>Add Swiss Cheese</i>	14.50 1.00
Halloumi Burger Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	15.50
Superfood Salad (VG) Quinoa, Black Lentils, Chopped Parsley, Red Onion, French beans, Bell peppers Salad Leaves, Toasted Seeds, Orange & Ginger Vinaigrette <i>Add Halloumi</i> <i>Add Herb and Garlic Prawn Skewer</i>	12.00 5.50 7.00

Our Steaks



28 DAY DRY AGED BEEF	
8oz Fillet Steak <i>From the long fillet the most tender</i>	29.50
10oz Sirloin Steak <i>So good it was knighted</i>	27.50
10oz Rib Eye Steak <i>Juicy cut with fantastic marbling</i>	28.50
12oz Flat Iron (Butler's) <i>Also known as the top blade is best served medium rare</i>	25.50
14oz Rump Steak <i>Marinated with spices and beer</i>	26.50
16oz Porterhouse <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	32.50
8oz Leg of Lamb Steak <i>With half roasted garlic & rosemary</i>	23.50
Chateaubriand (for two to share) <i>The top of the fillet is beautifully tender ask for cooking times</i>	59.50
Half Roasted Norfolk Chicken <i>Basted in our Bourbon barbeque sauce</i>	18.50

Add Herb & Garlic King Prawns 7.00

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

STEAK PREPARATION TEMPERATURES

Rare 45° - 50°
Sealed outside while centre is warm throughout

Medium Rare 55° - 60°
Centre is very red, slightly brown toward the exterior

Medium 60° - 65°
Centre is light pink, outer portion is brown

Medium Well 65° - 70°
Brown from edge to edge with slight pink centre

Well Done 70°
Very firm with little juice. Brown throughout.

FISH FROM THE GRILL

BBQ TUNA STEAK WITH ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS	18.50
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	17.50
ROASTED COD PAN FRIED BUTTER BEANS & SUNDRIED TOMATOES	18.50
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	38.00

SURF AND TURF *Served with hand cut wedges or chips with rosemary & sea salt*

½ FIRE ROASTED LOBSTER & 8OZ FILLET Lemon, garlic & parsley butter **42.50**

LOBSTER MAC & CHEESE **29.50**
ROASTED LOBSTER SWISS CHEESE MACARONI

SIDES - 4.50

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

Puddings

Madagascar Vanilla Crème Brûlée - 7.50
with home made Fruit & Nut Biscotti

Tiramisu - 7.50
Italian for 'pick me up' made using our classic recipe

Hazelnut Slab Brownie - 8.50
with Salted Chocolate Sauce & Mascarpone

Sticky Toffee Pudding - 8.50
Warm Toffee Sauce and Vanilla Ice Cream

Vanilla Cheesecake - 8.50
Berry Compote

Affogato - 6.50
(2 scoops of Vanilla ice cream, Espresso shot)

Dame Blanche - 6.50
(2 scoops of Vanilla ice cream, Salted Chocolate sauce)

Amaretto Surprise - 7.50
(2 scoops of Vanilla ice cream, Amaretto shot)

Selection of British & - 9.50

Continental Cheese
Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers

(VG)- Vegan
**We love our local
produce and producers**