



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>	7.50
Homemade Warm Scotch Egg <i>Smoked garlic mayonnaise</i>	9.50
Pan Fried Mussels <i>Chilli & lemon</i>	10.50
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

Shortcrust Pies

Steak & London Pride 18.50
Served with hand cut wedges,
chips with rosemary & sea salt or mash

RIVER BAR BURGERS

Swiss Cheese Burger	17.50
Swiss & Bacon Burger	18.50
Blue & Bacon Burger	18.50
Lobster Surf & Turf Burger	26.50

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

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 <i>1.00</i>
Halloumi Burger Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	15.50

Puddings

Madagascar Vanilla Crème Brûlée - 7.50 <i>with home made Fruit & Nut Biscotti</i>
70% Dark Chocolate Mouse - 7.50
Hazelnut Slab Brownie - 8.50 <i>with Salted Chocolate Sauce & Mascarpone</i>

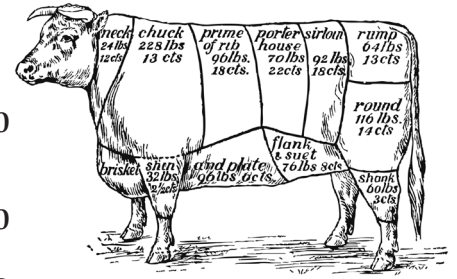
Our Steaks

28 DAY DRY AGED BEEF

8oz Fillet Steak <i>Largest fillet served locally. From the long fillet the most tender</i>	32.50
10oz Sirloin Steak <i>So good it was knighted</i>	28.50
10oz Rib Eye Steak <i>Juicy cut with fantastic marbling</i>	29.50
12oz Flat Iron (Butler's) <i>Also known as the top blade is best served medium rare</i>	26.50
14oz Rump Steak <i>Marinated with spices and beer</i>	28.50
16oz Porterhouse <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	34.50
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>	62.50
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	19.50
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	18.50
ROASTED COD PAN FRIED BUTTER BEANS & SUNDRIED TOMATOES	21.50
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	40.00

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

½ FIRE ROASTED LOBSTER & 8OZ FILLET Lemon, garlic & parsley butter **46.50**

LOBSTER MAC & CHEESE **32.50**
ROASTED LOBSTER SWISS CHEESE MACARONI

SIDES - 4.90

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

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

Vanilla Cheesecake - 8.50
Berry Compote

Selection of British & - 9.50

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

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)