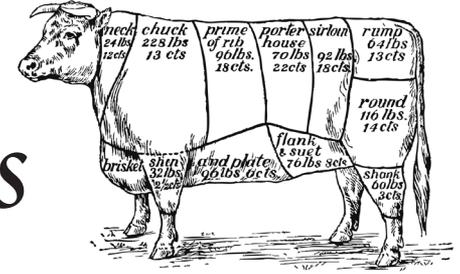




THE RIVER BAR STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE



STARTERS

Grilled Halloumi <i>Herb Marinated Cherry Tomatoes & Salsa</i>	8.5
Roasted Bone Marrow <i>Parsley & grilled toast</i>	8.5
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	9.5
Crab Cakes <i>Chipotle Mayonnaise</i>	9.5
Devilled Chorizo <i>With a Yorkshire pudding</i>	9
Classic 1970's Prawn Cocktail <i>Bloody Mary sauce & crispy lettuce</i>	9.5
Calamari <i>Lemon and aioli</i>	9.5
Burrata <i>Cracked Black Pepper, Slow Roasted Tomato, Rocket, Aged Balsamic</i>	9.5
Nanaji's Large Vegetable Samosa (VG) <i>With Tomato Salsa</i>	7.5
Homemade Warm Scotch Egg <i>Smoked garlic mayonnaise</i>	9.5
Seared Scallops <i>Served in shells with herb garlic butter</i>	15.5
Pan Fried Mussels <i>Chilli & lemon</i>	10.5
Baked Camembert (for two to share) <i>Sweet onion jam & homemade bread</i>	14.5

Shortcrust Pies

Steak & London Pride 18.5
*Served with hand cut wedges,
chips with rosemary & sea salt or mash*

RIVER BAR BURGERS

Swiss Cheese Burger	17.5
Swiss & Bacon Burger	18.5
Blue & Bacon Burger	18.5
Lobster Surf & Turf Burger	26.5
<i>All served with hand cut wedges or chips with rosemary & sea salt</i>	

VEGETARIAN/VEGAN

Baked Macaroni with roasted Porcini & Spinach	14
Moving Mountain Burger (VG) Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	14.5
Add Swiss Cheese	1
Halloumi Burger Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	15.5

Our Steaks

28 DAY DRY AGED BEEF

Fillet Steak 6oz 26.5/12oz 38.5 <i>Largest fillet served locally. From the long fillet the most tender</i>	WAGYU STEAK 85 9oz Ribeye <i>A diet of Beer or Wine and Massage result in the world's most desirable steak, perhaps the best on the planet. Served with all 3 of our sauces or Traditional Japanese Wasabi with Pickled Ginger, Chips, Mash or Wedges</i>
Sirloin Steak 10oz 27.5/14oz 32.5 <i>So good it was knighted</i>	32oz Tomahawk 78 <i>(for two to share) It's the steak you see when you close your eyes and dream, also known as bone in rib-eye. The signature, extra-long bone is left whole and attached, a huge 32 oz perfect for sharing.</i>
Rib Eye Steak 10oz 28.5/14oz 34.5 <i>Juicy cut with fantastic marbling</i>	Chateaubriand 68 <i>(for two to share) The top of the fillet is beautifully tender ask for cooking times</i>
12oz Flat Iron (Butler's) 26.5 <i>Also known as the top blade is best served medium rare</i>	Add Herb & Garlic King Prawns 8.5
14oz Rump Steak 28.5 <i>Marinated with spices and beer</i>	<i>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.</i>
16oz Porterhouse 36.5 <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	
8oz Leg of Lamb Steak 23.5 <i>With half roasted garlic & rosemary</i>	
10oz New York Strip 29.5 <i>Tender lean and on the bone, a classic amongst steak houses around the world</i>	

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.
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FISH FROM THE GRILL

BBQ TUNA STEAK WITH ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS	19.5
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	18.5
ROASTED COD CHORIZO, CHICKPEA AND SUNDRIED TOMATO CASSOULET	21.5
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	39.5

SURF AND TURF <i>Served with hand cut wedges or chips with rosemary & sea salt</i>	46.5
½ FIRE ROASTED LOBSTER & 6OZ FILLET Lemon, garlic & parsley butter	46.5
LOBSTER MAC & CHEESE ROASTED LOBSTER SWISS CHEESE MACARONI	32.5
Cajun Chicken Caesar Salad With or without croutons	16.5

SIDES - 4.9

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

