



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>	11.5
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	28.5

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

VEGETARIAN/VEGAN

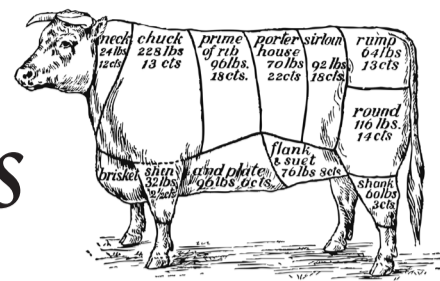
Baked Macaroni with roasted Porcini & Spinach	14
Moving Mountain Burger (VG) Lettuce, Tomato, Relish, Hand Cut Wedges or Chips <i>Add Swiss Cheese</i>	14.5 1
Halloumi Burger Lettuce, Tomato, Relish, Hand Cut Wedges or Chips	15.5

Puddings

Large Vanilla Cheesecake - 29.5 <i>(for 4 to share)</i> <i>Topped with Fresh Strawberries and Mini Meringues</i>
Madagascan Vanilla Crème Brûlée - 8.5
Hazelnut Slab Brownie - 8.8 <i>with Salted Chocolate Sauce & Mascarpone</i>

Sticky Toffee Pudding - 8.8 <i>Warm Toffee Sauce and Vanilla Ice Cream</i>
70% Dark Chocolate Mousse - 7.5
Vanilla Cheesecake - 8.8 <i>Berry Compote</i>
Selection of British & Continental Cheese - 10.5 <i>Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers</i>

Affogato - 7.5 <i>(2 scoops of Vanilla ice cream, Espresso shot)</i>
Dame Blanche - 7.5 <i>(2 scoops of Vanilla ice cream, Salted Chocolate sauce)</i>
Amaretto Surprise - 8.5 <i>(2 scoops of Vanilla ice cream, Amaretto shot)</i>



Our Steaks

PRIME AGED BEEF

8oz Fillet Steak <i>Largest fillet served locally. From the long fillet the most tender</i>	34.5
Sirloin Steak 10oz 28.5/14oz 33.5 <i>So good it was knighted</i>	
Rib Eye Steak 10oz 29.5/14oz 35.5 <i>Juicy cut with fantastic marbling</i>	
14oz Rump Steak <i>Marinated with spices and beer</i>	29.5
16oz Porterhouse <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	38.5
8oz Leg of Lamb Steak <i>With half roasted garlic & rosemary</i>	23.5
10oz New York Strip <i>Tender lean and on the bone, a classic amongst steak houses around the world.</i>	29.5

Add Herb & Garlic King Prawns 8.5

STEAK PREPARATION TEMPERATURES

Rare 45° - 50°	Medium Rare 55° - 60°	Medium 60° - 65°	Medium Well 65° - 70°	Well Done 70°
Sear'd outside while centre is warm throughout	Centre is very red, slightly brown toward the exterior	Centre is light pink, outer portion is brown	Brown from edge to edge with slight pink centre	Very firm with little juice. Brown throughout.

WAGYU STEAK 9oz Ribeye 88
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

32oz Tomahawk (for two to share) 78
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.

Chateaubriand (for two to share) 74
The top of the fillet is beautifully tender ask for cooking times

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.

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 CHICKPEA AND 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>	
½ FIRE ROASTED LOBSTER & 8OZ FILLET Lemon, garlic & parsley butter	48.5
LOBSTER MAC & CHEESE ROASTED LOBSTER SWISS CHEESE MACARONI	34.5
Cajun Chicken Caesar Salad <i>With or without croutons</i>	16.5

Sunday Roasts: 12-4pm

Slow Cooked Roast Beef	19.5
Roasted Norfolk Half Chicken <i>served with Hand Cut Wedges, French Beans, Yorkshire Pudding, Rich Pan Gravy</i>	19.5

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