



THE RIVER BAR
STEAKHOUSE & GRILL

Valentine's Day

WELCOME GLASS OF CHAMPAGNE, STRAWBERRY BELLINI,
KIR ROYALE OR ELDERFLOWER FIZZ

TO BEGIN

Baked Camembert to Share (V)

Sweet Onion Jam & Homemade Bread

Devilleed Chorizo

With a Yorkshire Pudding

Grilled Halloumi (V)

Herb Marinated Cherry Tomatoes & Salsa

Classic 1970's Prawn Cocktail

Bloody Mary Sauce & Crispy Lettuce

Salt & Pepper Squid to Share

Lime Mayonnaise

Roasted Tomato Soup (VG)

Fresh Basil & Croutons

Severn & Wye Smoked Salmon

Horseradish & Grilled Toast (GF option)

Homemade Warm Scotch Eggs (V)

Smoked Garlic Mayonnaise

MAINS

Chateaubriand to Share

The Top of The Fillet is Beautifully Tender, ask for cooking times, with Chips or Wedges (GF)

10oz Ribeye Steak

28day aged, Served with chips or wedges & BBQ, Peppercorn or Béarnaise Sauce. (GF)

8oz Fillet Steak

28day aged, Served with chips or wedges & BBQ, Peppercorn or Béarnaise Sauce. (GF)

Gloucester Old Spot Crispy Pork Belly

Apple Sauce, Creamed Spinach & Crackling and Mash (GF)

Halloumi Burger (V)

With Lettuce, Tomato, Relish, Hand cut Wedges or Chips

Half Norfolk Roasted Chicken

Basted in red rib sauce, Served with Chips and Béarnaise (GF)

Blackened Salmon Steak

With Molasses, Spices, Sauté Soy & Ginger Greens, Mashed Potatoes

Steak & London Pride Pie

Served with Wedges, Chips or Mash

DESSERT

Cheese Plate

Roquefort, Brie, Traditional Cheddar, Apple Chutney, Crackers

Vanilla Cheesecake

Fruit Compote

Dame Blanche

2 scoops of Vanilla Ice Cream with Salted Chocolate Sauce

Chocolate & Coconut Tart (VG)

Mango Sorbet, Coulis (GF)

Crème Brûlée (GF)

Hazelnut Chocolate Brownie

Salted Chocolate Sauce & Mascarpone

3 Course Set Menu - 69.50pp - Deposit Required