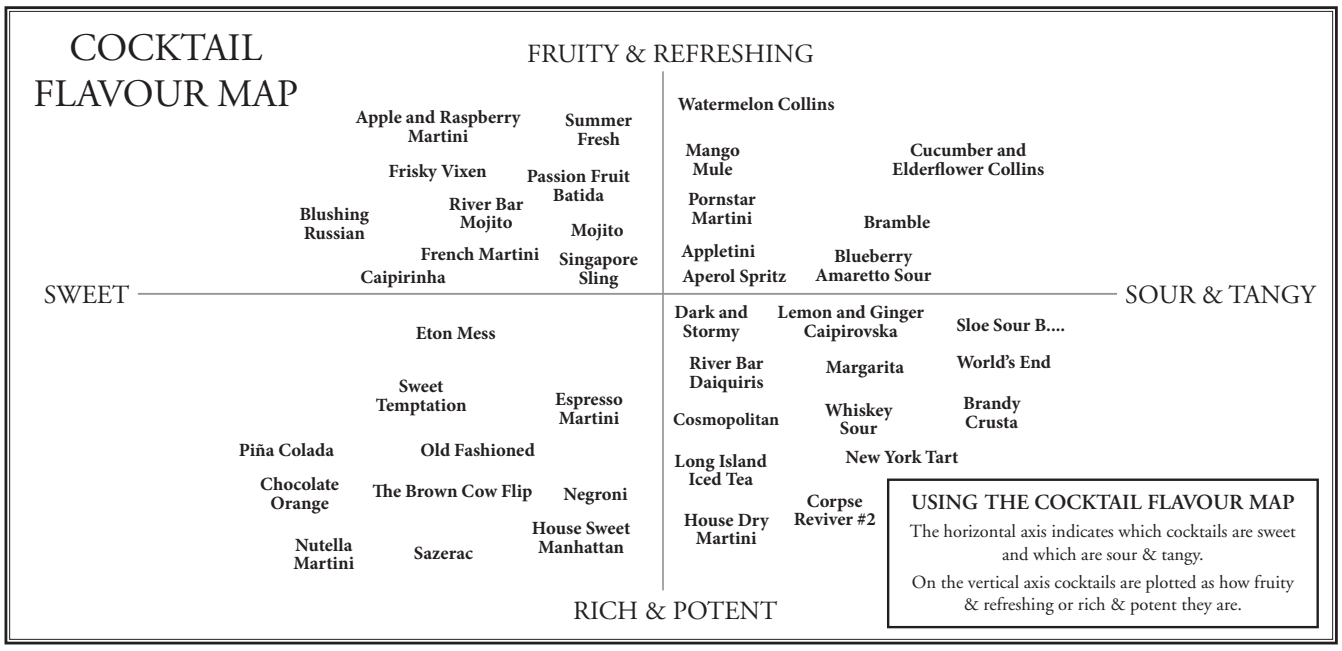
THE RIVER BAR
STEAKHOUSE & GRILL

Should you prefer to choose a sophisticated beverage efficiently, matching your taste exactly, for the benefit of our guests we are delighted to provide a cocktail flavour map.



Champagne Cocktails

The Champagne Cocktail 11
The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with Champagne for a smooth yet complex drink.

French 75 10.5
From Harry's New York Bar in Paris, created in 1915, this is a well balanced and highly refreshing drink, with a bit of a kick (it was named after a French 75 artillery piece) Gin, lemon juice and sugar, shaken and then topped with Prosecco.

Kir Royale 10
The French classic of Cassis Blackcurrant Liqueur topped with Prosecco.

Harry's Peach Bellini 10.5
Originating in Harry's Bar in Venice, locally grown, seasonal white peaches were pulped, squeezed and topped with Prosecco. to produce this fruity treat. At the River Bar we use a fresh peach puree, available all year round. Also try our Strawberry or Raspberry Bellinis.

River Bar House Cocktails

Blueberry Amaretto Sour 9.5
The River Bar's take on the classic, shaking lemon juice, sugar and egg white with our blueberry infused Amaretto for a frothy treat.

Cucumber and Elderflower Collins 10.5
A long standing River Bar favourite, this is a summery and very English drink closely related to the Gin and Tonic; Hendricks cucumber Gin, elderflower cordial, lemon juice and sugar, topped with soda water.

Mojito 11.5
May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerera sugar, topped with soda

Frisky Vixen 9.5
A sweet, fruity and tropical blend of Rum with Pineapple juice, Lychee and Passion Fruit, softened with a dash of lime.

Summer Fresh 9.5
An authentic Hungarian recipe, this fruity subtle mix of Vodka, Strawberry, Passion fruit and Apple makes you feel like summer all year round. Or why not ask to have our Pear & Kiwi Fresh, for a different, refreshing flavour.

Blushing Russian 9.5
A mixture of Vodka and lemon juice with Vanilla and Raspberry flavours, topped with cranberry and lemonade results in this tall, sweet yet complex and delicous drink.

Lemon and Ginger Caipirovska 8.5
A River bar variant on the Caipirinha, this sees the addition of Limoncello and the replacement of Cachaca with ginger infused Citron Vodka, for a potent yet delicate ginger bite.

Apple and Raspberry Martini 9.5
This soft, fruity neo-martini blends Absolut Raspberry, fresh raspberries and Framboise with lemon and apple juice for a light drink you can enjoy all night long.

Passion Fruit Batida 9.5
A tropical and elegant River Bar variant on the Classic Batida, this drink churns Cachaca, Brazil's favourite Spirit, with sugar, lime juice and fresh passion fruit with crushed ice, then tops it off with a drizzle of Passoa Passion fruit liqueur.

Espresso Martini 11.5
'Make a drink to wake me up', said one of Barman Dick Bradshaw's customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!

World's End 7.5
A more complex version of the simple Whiskey Sour, adding Peychauds Bitters, Crème de Mure and Apricot & Cherry Brandies for a more earthy and warming variant.

Sloe Sour B.... 7.5
A delightfully tangy yet mysterious sour, reminiscent of a sugar-coated jelly – but alcoholic! Gin, Sloe Gin and Apricot Brandy, shaken with lemon and lime juices, sugar and Bitters. Irresistible!

Mango Mule 8.5
By using Mango Vodka ,we give the simple Moscow Mule of Vodka, lime juice, bitters and ginger beer added depth of flavour without detracting from the original.

The Classic Cocktails

Cosmopolitan 10.5
This well-known drink may be pink, but it still has quite a bite to it! Citron Vodka is shaken with Cointreau, lime and cranberry juices, then finished with orange zest.

House Sweet Manhattan 9.5
Direct from the Manhattan Club, this strong drink stirs together Woodford Reserve Bourbon, sweet Vermouth, Angostura bitters and our maraschino cherry marinade.

House Dry Martini 10.5
One of the most enduring and iconic cocktails of the 20th Century. A generous double measure of Tanqueray Gin, stirred and chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon.

Old Fashioned 10.5
A true "Cocktail" in the "Old Fashioned" meaning of the word, designed to soften the alcoholic bite while bringing the best out of a quality Bourbon: Woodford Reserve Bourbon is slowly stirred with sugar, Angostura Bitters, orange zest and ice.

Negroni 10.5
This bitter drink is the ultimate Italian aperitif: Gin, Sweet Vermouth and Campari stirred over ice. Simple yet tough to beat.

Caipirinha 9.5
The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice.

Sazerac 8.5
One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VSOP, sugar and Peychaud's Bitters are gently stirred then served straight up with an Absinthe wash.

Dark and Stormy 9.5
Close your eyes and this tall and refreshing mix of Gosling's Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean.

French Martini 10.5
A classic soft neo-martini: Vodka, Chambord, fresh raspberries and pineapple juice shaken hard and served straight up with a healthy froth.

River Bar Daiquiris 10.5
We offer a range of these short, sweet Cuban concoctions of white rum, lime juice, and sugar to cover all tastes: keep it simple with our Natural, Strawberry or Raspberry Daiquiri, or try our more exciting Spiced Pear and Honey Daiquiri.

Margarita 9.5
The best way to enjoy Tequila, the classic Margarita is shaken with Cointreau and lime juice, served straight up with a salt rim. Or try our Chilli and Honey Margarita for something a little different.

Bramble 9.5
About as quintessential an English cocktail as you can get, created in the mid-1980s in London. Like most classic cocktails its greatness lies in its simplicity. Beefeater London dry gin, lemon juice, sugar syrup and Crème de Mure combined to create a smooth, yet complex drink.

Whiskey Sour 8.5
It's tough to beat the original sour: Bourbon, lemon juice , sugar, bitters, and egg white shaken hard and served frothing on the rocks.

Long Island Iced Tea 10.5
Originating in Prohibition-era Speakeasies, this cocktail was an attempt to disguise the alcohol present: "I'm only drinking Iced Tea!" Now made with the 5 white spirits, sugar, lemon juice and coca cola, it is a Classic of quality and pedigree.

Appletini 7.5
A classic soft neo-martini: muddled fresh apple Shaken with Vodka, Apple liquer and juice, served straight up for a purer taste.

Singapore Sling 9.5
Straight from the Long Bar of Raffles Hotel, Singapore, this tall, fruity yet mysterious mix of Gin , Cherry Brandy, Cointreau , Benedictine, Grenadine, Angostura Bitters, fresh lime and pineapple juices transports you to the tropics with a single sip.

Corpse Reviver #2 7.5
From the Savoy book of cocktails, this is an excellent martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, lemon juice and bitters, served straight up in an absinthe rinsed glass.

Pornstar Martini 11.5
A delicious modern classic and hugely popular cocktail of Passion fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut