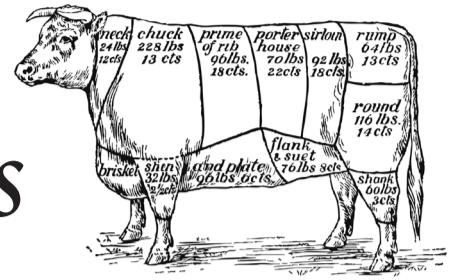




THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE



STARTERS

- Grilled Halloumi 8.5
Herb Marinated Cherry Tomatoes & Salsa
- Roasted Bone Marrow 8.8
Parsley & grilled toast
- Garlic Butter Tiger Prawns 11.5
Tuscan Roll
- Crab Cakes 9.5
Chipotle Mayonnaise
- Devilled Chorizo 10.5
With a Yorkshire pudding
- Classic 1970's Prawn Cocktail 13.5
Bloody Mary sauce & crispy lettuce
- Calamari 10.5
Lemon and aioli
- Burrata 9.5
Cracked Black Pepper, Slow Roasted Tomato, Rocket, Aged Balsamic
- Nanaji's Large Vegetable Samosa (VG) 8
With Tomato Salsa
- Homemade Warm Scotch Egg 9.5
Smoked garlic mayonnaise
- Seared Scallops 15.5
Served in shells with herb garlic butter
- Pan Fried Mussels 12.5
Chilli & lemon
- Baked Camembert (for two to share) 15.5
Sweet onion jam & homemade bread

Our Steaks

OUR PRIME AGED BEEF

- 8oz Fillet Steak** 36.5
Largest fillet served locally. From the long fillet the most tender
- 10oz Rib Eye Steak** 35.5
Juicy cut with fantastic marbling
- 12oz Sirloin Steak** 34.5
So good it was knighted
- 14oz Rump Steak** 29.5
Marinated with spices and beer
- 16oz Porterhouse** 42.5
Best of both fillet and sirloin cooked on the bone for extra flavour.
- 8oz Leg of Lamb Steak** 23.5
With half roasted garlic & rosemary
- 10oz New York Strip** 29.5
Tender lean and on the bone, a classic amongst steak houses around the world
- WAGYU STEAK** 89
9oz Rib Eye
The world's most desirable steak, perhaps the best on the planet. Served with all of our sauces or Traditional Japanese Wasabi with Pickled Ginger, Chips, Mash or Wedges
- 32oz Tomahawk** 84
(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.
- Chateaubriand** 76
(for two to share)
The top of the fillet is beautifully tender ask for cooking times

Add Herb & Garlic King Prawns 9.5

Sauces 2.5
Béarnaise, Green peppercorn, Bourbon & Barbecue, Chimichurri

STEAK PREPARATION TEMPERATURES

Rare 45° - 50°	Medium Rare 55° - 60°	Medium 60° - 65°	Medium Well 65° - 70°	Well Done 70°
Sealed 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.

Shortcrust Pie

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

FISH FROM THE GRILL

- SALMON STEAK BLACKENED** 21.5
WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS
- ROASTED COD** 22.5
ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS
- WHOLE GRILLED LOBSTER** 46
GARLIC BUTTER & HAND CUT CHIPS

RIVER BAR BURGERS

- Swiss Cheese Burger 18.5
 - Swiss & Bacon Burger 19.5
 - Blue & Bacon Burger 19.5
 - Lobster Surf & Turf Burger 29.5
- All served with hand cut wedges or chips with rosemary & sea salt*

Sunday Roasts: 12-4pm

- Slow Cooked Roast Beef** 24.5
- Roasted Norfolk Half Chicken** 24.5
served with Hand Cut Wedges, French Beans, Yorkshire Pudding, Rich Pan Gravy

VEGETARIAN/VEGAN

- Baked Macaroni** 16.5
with roasted Porcini & Spinach
- Moving Mountain Burger (VG)** 17.5
Lettuce, Tomato, Relish, Hand Cut Wedges or Chips
Add Swiss Cheese 1
- Halloumi Burger** 17.5
Lettuce, Tomato, Relish, Hand Cut Wedges or Chips

- SURF AND TURF** *Served with hand cut wedges or chips with rosemary & sea salt* 56
½ FIRE ROASTED LOBSTER & 80Z FILLET *Lemon, garlic & parsley butter*
- LOBSTER MAC & CHEESE** 36.5
ROASTED LOBSTER SWISS CHEESE MACARONI
- Cajun Chicken Caesar Salad** 17.5
With or without croutons

SIDES - 5.5

- chips with rosemary & sea salt
- hand cut wedges or mash
- tuscan-style garlic bread rolls
- roast field mushrooms in butter
- garlic french beans
- crispy mixed salad
- tomato, rocket & shaved parmesan salad
- roquefort & rocket salad
- sauté pak choi greens
- buttered spinach
- macaroni cheese

Puddings

- Large Vanilla Cheesecake** - 29.5
(for 4 to share)
Topped with Fresh Strawberries and Mini Meringues
- Madagascan Vanilla Crème Brûlée** - 7.5
with home made Fruit & Nut Biscotti
- Hazelnut Slab Brownie** - 8.5
with Salted Chocolate Sauce & Mascarpone

- Sticky Toffee Pudding** - 8.5
Warm Toffee Sauce and Vanilla Ice Cream
- 70% Dark Chocolate Mousse** - 7.5
- Vanilla Cheesecake** - 8.5
Berry Compote
- Selection of British & Continental Cheese** - 9.5
Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers

- Affogato** - 6.5
(2 scoops of Vanilla ice cream, Espresso shot)
- Dame Blanche** - 6.5
(2 scoops of Vanilla ice cream, Salted Chocolate sauce)
- Amaretto Surprise** - 7.5
(2 scoops of Vanilla ice cream, Amaretto shot)