

VALENTINE'S DAY

14th February | 76.5 per person

STARTER

Baked Camembert to share (V)
Sweet Onion Jam, Homemade Bread

**Slow Roasted Tomato
and Basil Soup (VG, GF option)**
Sourdough Bread

Burrata (V, GF)
Marinated Cherry Tomatoes,
Mint & Balsamic Drizzle

Lamb Samosa
Auntie's Yoghurt & Mint Raita

Homemade Warm Scotch Egg
Smoked Garlic Mayonnaise

Roasted Mushrooms (V)
Shaved Parmesan, Truffle, Toasted Brioche

Salt & Pepper Squid
Lime Mayonnaise

Pan Seared Scallops (GF)
Garlic Butter

Ham Hock Terrine
Piccalilli, Toasted Brioche

Tempura Prawns
Ginger, Soy Sauce

Classic 1970's Prawn Cocktail (GF)
Bloody Mary Sauce, Lettuce

MAIN COURSE

STEAKS

8oz Fillet (GF)
10oz Rib Eye steak (GF)
12oz Sirloin Steak (GF)
16oz Porterhouse (GF)
Chips, Wedges or Mashed Potato,
Peppercorn or Bearnaise

**Chateaubriand
to share (GF)**
The top of the fillet is beautifully tender.
Chips, Wedges or Mashed Potato.
Ask for cooking times.

Woodstone Roasted Salmon
Roasted Peppers, Giant Couscous

Chicken Milanese
*Marinated Cherry Tomatoes,
Rocket, Chips, Lemon*

Lahore Chicken Curry
Cumin Rice, Raita, Naan Bread

Woodstone Roasted Cod (GF)
*Roasted Baby Potatoes, Broccoli,
Lemon Beurre Blanc*

Slow Roasted Pork Belly (GF)
*Butter Bean and Sun Dried Tomato
Cassoulet, Crushed Potatoes*

Wild Mushroom Risotto (VG)
*Truffle Oil, with or without
Baked Parmesan Crisp*

**Smoked Haddock
& Salmon Fishcake (GF)**
Capers, Creamed Spinach

Dessert

**Mature Cheddar &
Blue Cheese Plate**
Chutney & Crackers

Chocolate & Coconut Tart (VG)
Berry Compote

Sticky Toffee Pudding
Warm Toffee Sauce,
Vanilla Ice Cream

Vanilla Cheesecake
Berry Compote

**Madagascan Vanilla
Crème Brûlée (GF)**

Hazelnut Chocolate Brownie
Salted Chocolate Sauce, Mascarpone

Dame Blanche
Vanilla Ice Cream, Salted Chocolate Sauce

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

DEPOSIT REQUIRED
OPTIONAL 12.5% SERVICE CHARGE AT YOUR DISCRETION
WILL BE ADDED TO YOUR FINAL BILL



THE RIVER BAR
STEAKHOUSE & GRILL