



# THE RIVER BAR

## STEAKHOUSE & GRILL

### PRIVATE FUNCTIONS

Our private dining room is available for hire

## STARTERS

Grilled Halloumi <i>Herb Marinated Cherry Tomatoes &amp; Salsa</i>	9.5
Peppered Beef Carpaccio <i>Caper Berries, Shaved Parmesan</i>	14.5
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	12.5
Crab Cakes <i>Chipotle Mayonnaise</i>	10.5
Devilled Chorizo <i>With a Yorkshire pudding</i>	11.5
Classic 1970's Prawn Cocktail <i>Bloody Mary sauce &amp; crispy lettuce</i>	14.5
Calamari <i>Lemon and aioli</i>	11.5
Whole Burrata <i>Cracked Black Pepper, Slow Roasted Tomato, Rocket, Aged Balsamic</i>	15.5
Roasted Tomato and Basil Soup (VG) <i>Pumpkin seed oil</i>	8.8
Homemade Warm Scotch Egg <i>Smoked garlic mayonnaise</i>	9.5
Seared Scallops <i>Served in shells with herb garlic butter</i>	16.5
Moules Mariniere <i>White wine, shallots, garlic, parsley, sourdough</i>	12.5
Baked Camembert (for two to share) <i>Sweet onion jam &amp; homemade bread</i>	15.5

### Shortcrust Pie

Steak & London Pride 21.5

Served with hand cut wedges, chips with rosemary & sea salt or mash

### RIVER BAR BURGER

19.5

6oz burger, home-made relish, tomato, lettuce & gherkin. Served with chips.

ADD SWISS CHEESE, BLUE CHEESE, BACON, MUSHROOMS 2 each

ADD EXTRA PATTY 6

ADD LOBSTER 12.5

### VEGETARIAN/VEGAN

Wild Mushroom Risotto 18.5  
with or without Parmesan

Moving Mountain Burger (VG) 18.5  
Lettuce, Tomato, Relish, Hand Cut Wedges or Chips

Add Swiss Cheese 2

Halloumi Burger 17.5  
Lettuce, Tomato, Relish, Hand Cut Wedges or Chips

Caesar Salad 15.5

Cos lettuce, Parmesan, Caesar Dressing with or without croutons

Add Chicken 8 | Halloumi 8 | Steak 9.5

## Puddings

Madagascan Vanilla Crème Brûlée - 8.8  
with home made Fruit & Nut Biscotti

Sticky Toffee Pudding - 10.5  
Warm Toffee Sauce and Vanilla Ice Cream

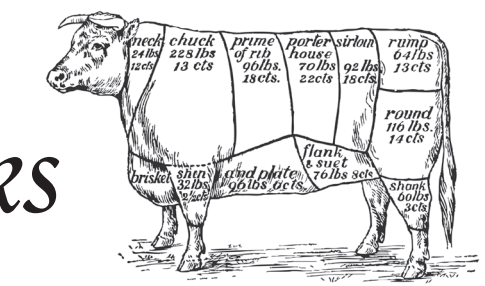
Hazelnut Slab Brownie - 9.5  
with Salted Chocolate Sauce & Mascarpone

Lemon Meringue Tart - 9.5  
with Coulis

70% Dark Chocolate Mousse - 7.8

Vanilla Cheesecake - 9.5  
Berry Compote

Selection of British & Continental Cheese - 10.5  
Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers



# Our Steaks

## OUR PRIME AGED BEEF

<b>8oz Fillet Steak</b> 38.5 <i>Largest fillet served locally. From the long fillet the most tender</i>	<b>BBQ Smoked Short Ribs</b> 28 <i>Slow cooked beef rib glazed with Bourbon BBQ sauce.</i>
<b>10oz Rib Eye Steak</b> 37.5 <i>Juicy cut with fantastic marbling</i>	<b>32oz Tomahawk</b> 84 <i>(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.</i>
<b>12oz Sirloin Steak</b> 35.5 <i>So good it was knighted</i>	<b>16oz Chateaubriand</b> 76 <i>(for two to share) The top of the fillet is beautifully tender ask for cooking times</i>
<b>14oz Rump Steak</b> 29.5 <i>Marinated with spices and beer</i>	<i>All of our steaks are served with hand cut wedges or chips with rosemary &amp; sea salt and roasted tomato.</i>
<b>16oz Porterhouse</b> 44.5 <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	<b>Add Herb &amp; Garlic King Prawns</b> 10.5
<b>Grilled Lamb Chops</b> 28.5 <i>Thyme and Rosemary</i>	<b>Sauces</b> 2.8 <i>Béarnaise, Green Peppercorn, Blue Cheese Bourbon &amp; Barbecue, Chimichurri</i>
<b>10oz New York Strip</b> 31.5 <i>Tender lean and on the bone, a classic amongst steak houses around the world</i>	

### STEAK PREPARATION TEMPERATURES

<b>Rare</b> 45° - 50° Sealed outside while centre is warm throughout	<b>Medium Rare</b> 55° - 60° Centre is very red, slightly brown toward the exterior	<b>Medium</b> 60° - 65° Centre is light pink, outer portion is brown	<b>Medium Well</b> 65° - 70° Brown from edge to edge with slight pink centre	<b>Well Done</b> 70° Very firm with little juice. Brown throughout.
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## FISH FROM THE GRILL

SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	26.5
ROASTED COD ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS	24.5
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	49

## Sunday Roasts: 12-4pm

Slow Cooked Roast Beef	22.5
Roasted Norfolk Half Chicken	22.5

*served with Hand Cut Wedges, French Beans, Yorkshire Pudding, Rich Pan Gravy*

<b>SURF AND TURF</b> <i>Served with hand cut wedges or chips with rosemary &amp; sea salt</i>	
½ FIRE ROASTED LOBSTER & 80Z FILLET Lemon, garlic & parsley butter	59.5
<b>LOBSTER MAC &amp; CHEESE</b> Roasted Lobster Swiss cheese macaroni	38.5
<b>Goujons of Plaice</b> Chips & Tartare Sauce	18.5
<b>Moules Mariniere</b> WHITE WINE, SHALLOTS, GARLIC, PARSLEY, SOURDOUGH	19.5

## SIDES - 5.9

chips with 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 & shaved parmesan salad	buttered spinach
roast field mushrooms in butter		macaroni cheese