



THE RIVER BAR

STEAKHOUSE & GRILL

STARTERS

PAN FRIED HALLOUMI (V)	9.5
herb marinated cherry tomatoes & salsa	
GARLIC BUTTER TIGER PRAWNS	12.5
tuscan roll	
CLASSIC 1970'S PRAWN COCKTAIL	14.5
bloody mary sauce, crispy lettuce, toast	
CALAMARI	11.5
lemon and aioli	
SEARED SIRLOIN BEEF NIGIRI (GF)	12.5
crispy fried rice, apple & chilli chutney	
BBQ PULLED PORK	11.5
on sourdough	
BURRATA (V)	13.5
grilled peaches, aged balsamic	
HOMEMADE WARM SCOTCH EGG	9.5
smoked garlic mayonnaise	
SEARED SCALLOPS (GF)	16.5
served in shells with herb garlic butter	
MOULES MARINIÈRE	12.5
white wine, shallots, garlic, parsley, sourdough	
BAKED CAMEMBERT	15.5
sweet onion jam & sourdough (for two to share)	

BOOK RIVER BAR FOR EVENTS

PRIVATE OR SEMI PRIVATE

riverbarsteakhouse.com | 01223 307030

SALAD

CAESAR SALAD	15.5
cos lettuce, parmesan, caesar dressing with or without croutons	
add chicken	8
add halloumi	8
add steak	9.5

MAIN COURSES

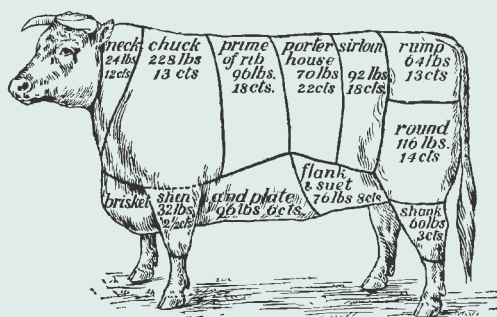
RIVER BAR BURGER	19.5
6oz burger, home-made relish, tomato, lettuce & gherkin. served with chips.	
add swiss cheese	2
add blue cheese	2
add bacon	2
add mushrooms	2
extra patty	6
add lobster meat	12.5
STEAK & LONDON PRIDE PIE	21.8
served with hand cut wedges, chips with sea salt or mature cheddar & chive mash	
WOK PEPPER STIR FRIED BEEF (GF) ..	18.5
with rice	
LOBSTER MAC & CHEESE	38.5
roasted lobster swiss cheese macaroni	

OUR STEAKS

All of our steaks are served with hand cut wedges, mashed potatoes or chips with sea salt and roasted tomato.

8oz FILLET STEAK (GF)	38
largest fillet served locally. from the long fillet the most tender	
10oz RIB EYE STEAK (GF)	36
juicy cut with fantastic marbling	
12oz SIRLOIN STEAK (GF)	34.5
so good it was knighted	
14oz RUMP STEAK	29.5
marinated with spices and beer	
16oz PORTERHOUSE (GF)	44.5
best of both fillet and sirloin cooked on the bone for extra flavour.	
GRILLED LAMB CHOPS (GF)	28
thyme and rosemary	
MIXED GRILL	54
12oz sirloin, two lamb chops, two artisan sausages (for two to share)	
BBQ SMOKED SHORT RIBS (GF)	30
slow cooked beef rib glazed with bourbon bbq sauce.	
32oz TOMAHAWK (GF)	84
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. (for two to share)	

16oz CHATEAUBRIAND (GF)	80
the top of the fillet is beautifully tender. (for two to share)	



STEAK ENHANCEMENTS

HERB & GARLIC KING PRAWNS	9.5
BÉARNAISE SAUCE	2.8
GREEN PEPPERCORN SAUCE (GF)	2.8
BLUE CHEESE SAUCE	2.8
BOURBON & BARBECUE SAUCE	2.8
CHIMICHURRI SAUCE (GF)	2.8

FISH FROM THE GRILL

GRILLED LEMON INFUSED	26.5
WHOLE SEABASS (GF)	
baby potatoes, asparagus spears, pesto	
PAN FRIED SALMON	24.5
feta, cucumber, rocket, tomato & olive oil salad	
WHOLE GRILLED LOBSTER (GF)	49
garlic butter & hand cut chips	
SURF AND TURF (GF)	59.5
½ fire roasted lobster & either an 8oz fillet or a 10oz ribeye with lemon, garlic & parsley butter, served with chips with sea salt or hand cut wedges	
MOULES MARINIÈRE	21
white wine, shallots, garlic, parsley, sourdough	

VEGETARIAN/VEGAN

WILD MUSHROOM RISOTTO (VG/GF) ...	18.5
with or without parmesan	
BEYOND MEAT BURGER (VG)	18.5
lettuce, tomato, relish served with hand cut wedges or chips	
add swiss cheese	2
HALLOUMI BURGER (V)	17.9
lettuce, tomato, relish served with hand cut wedges or chips	

SUNDAY ROASTS

Served with hand cut wedges, french beans, yorkshire pudding, rich pan gravy

SLOW COOKED ROAST BEEF	21.5
ROASTED NORFOLK HALF CHICKEN ..	18.5
ROASTED PORK BELLY	19.5

SIDES

CHIPS WITH SEA SALT	4.9
HAND CUT WEDGES	4.9
MATURE CHEDDAR CHEESE & CHIVE MASH	4.9
TUSCAN-STYLE GARLIC BREAD ROLLS	4.9
ROAST FIELD MUSHROOMS IN BUTTER	4.9
GARLIC FRENCH BEANS	4.9
CRISPY MIXED SALAD	4.9
TOMATO, ROCKET & SHAVED PARMESAN SALAD	4.9
BUTTERED GARLIC SPINACH	4.9
MACARONI CHEESE	4.9

(VG) Vegan | (GF) Gluten Free

Optional 12.5% service charge at your discretion will be added to your final bill



THE RIVER BAR

STEAKHOUSE & GRILL

THE CLASSIC COCKTAILS

COSMOPOLITAN 12.5

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 11.5

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 13.5

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 12.5

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 12.5

This bitter drink is the ultimate Italian aperitif: Gin, sweet vermouth and campari stirred over ice. Simple yet tough to beat.

CAIPIRINHA 11.5

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 9.5

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 11.5

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 13.5

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 12.5

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 11.5

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 11.5

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 10.5

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 12.5

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 9.5

A classic soft neo-martini: muddled fresh apple Shaken with vodka, apple liqueur and juice, served straight up for a purer taste.

SINGAPORE SLING 11.5

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 8.5

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 13.5

A delicious modern classic and hugely popular cocktail of passion fruit, vanilla vodka, vanilla syrup, passoa liqueur, orange juice, topped with sparkling brut

CHAMPAGNE COCKTAILS

THE CHAMPAGNE COCKTAIL 12.5

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 12.5

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 12.5

The French classic of cassis blackcurrant liqueur topped with prosecco.

HARRY'S PEACH BELLINI 12.5

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 10.5

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 12.5

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 13.5

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 11.5

A sweet, fruity and tropical blend of rum with pineapple juice, lychee and passion fruit, softened with a dash of lime.

SUMMER FRESH 10.5

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 11.5

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 delicious drink.

LEMON AND GINGER CAIPIROVSKA 9.5

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 10.9

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 10.5

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 13.5

'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 9.8

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.... 9.5

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 10.5

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.