



# 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
- 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
- BAKED CAMEMBERT** .....15.5  
sweet onion jam & sourdough (for two to share)

### MAIN COURSES

- STEAK & LONDON PRIDE PIE** .....21.8  
served with hand cut wedges, chips with sea salt or mature cheddar & chive mash
- PEPPER STIR FRIED BEEF GNOCCHI** ..18.5
- LOBSTER MAC & CHEESE** .....38.5  
roasted lobster swiss cheese macaroni

### SALAD

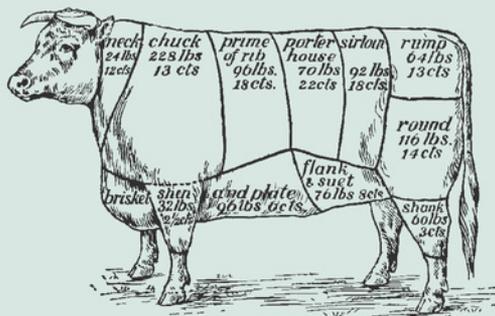
- CAESAR SALAD**.....15.5  
cos lettuce, parmesan,caesardressing with or without croutons
- add chicken .....8
- add halloumi .....8
- add steak .....9.5

### OUR STEAKS

All of our steaks reserved 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)



### 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

### SIDES

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

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, shaken 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 11.5

May well have been invented in the Cuban sugar cane fields in the 19th century. White rum, mint, lime juice, demerara 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 Peychaud's 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.