



THE RIVER BAR

STEAKHOUSE & GRILL

Mother's Day

TO BEGIN

Tempura Prawns
Ginger and Soy Dipping Sauce
Classic Lobster Bisque (GF)
Cognac Cream

Whole Burrata (V, GFO)
Tomato Caponata, Wild Rocket,
Chargrilled Sourdough Toast

Homemade Warm Scotch Egg
Smoked Garlic Mayonnaise

Vegan Greek Cheese and Mulled
Beetroot Salad (VG, GF)
Chicory, Watercress, Chimichurri

MAINS

Slow Cooked Roast Beef (GFO)
Sunday Roast with Handcut Wedges,
French Beans, Yorkshire Pudding, Rich
Gravy

Norfolk Roasted Half Chicken (GFO)
Sunday Roast with Handcut Wedges, French
Beans, Yorkshire Pudding, Rich Gravy

Gloucester Old Spot Crispy Pork Belly
Sunday Roast with Handcut Wedges, French
Beans, Yorkshire Pudding, Rich Gravy

Chestnut Seed Roast (V, VGO)
Sunday Roast with Handcut Wedges, French
Beans, Yorkshire Pudding, Rich Gravy

Roasted Salmon (GF)
Cheese and Chive Mash, Beurre Blanc,
Tenderstem Broccoli

10oz Ribeye Steak (GF)
Chips, Grilled Tomato and your choice of
Sauce (Peppercorn, Bearnaise, Blue Cheese,
Bourbon & BBQ or Chimichurri)
(£5 supplement)

DESSERTS

Cheese Plate (V, GFO)
A selection of British Cheeses, Chutney and
Crackers

Chocolate and Coconut Tart (GF, VG)
Mango Sorbet and Coulis
Contains Mixed Nuts

Passionfruit Crème Brûlée (V, GF)

Chocolate Mousse (GF)
Fruit Compote

Dame Blanche
2 scoops of Vanilla Ice Cream, Chocolate Sauce

3 COURSES: £59.00 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available
(GF) Gluten Free | (GFO) Gluten Free Option Available

£20 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE RESERVATION
A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED ON TO THE FINAL BILL

