



THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

Try our SIX Panoramic Bar & Brasserie
www.sixcambridge.co.uk

STARTERS

Riverfarm Smoked Salmon <i>Horseradish & grilled rosemary bread</i>	7.50
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	8.50
Parma Ham, Endive & Marinated Feta <i>With a pea and mint dressing</i>	6.95
Devilled Chorizo <i>With a Yorkshire pudding</i>	8.50
Classic 1970's Prawn Cocktail <i>Bloody Mary sauce & crispy lettuce</i>	8.50
Torn Buffalo Mozzarella <i>Slow roasted tomato salad & smashed basil pesto</i>	8.75
Homemade Warm Scotch Eggs <i>Smoked garlic mayonnaise</i>	8.95
Pan Fried Mussels <i>Chilli & lemon</i>	9.95
Baked Camembert (for two to share) <i>Sweet onion jam & homemade bread</i>	12.95
River Bar Nachos (for two to share) <i>Chilli con carne, sour cream, salsa & tortilla</i>	12.95

Shortcrust Pies

Steak & London Pride
15.95

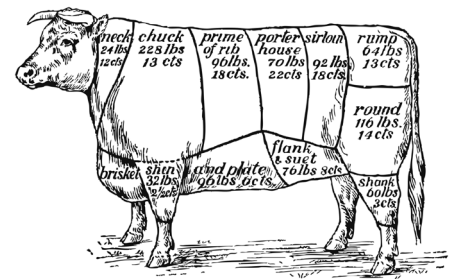
Chicken & Wild Mushroom 14.95

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

Our Steaks

28 DAY DRY AGED BEEF

BBQ Short Ribs <i>Twice cooked with red rib sauce</i>	17.50
8oz Fillet Steak <i>From the long fillet the most tender</i>	26.95
10oz Sirloin Steak <i>So good it was knighted</i>	25.50
10oz Rib Eye Steak <i>Juicy cut with fantastic marbling</i>	26.50
12oz Flat Iron (Butler's) <i>Also known as the top blade is best served medium rare</i>	23.50
14oz Rump Steak <i>Marinated with spices and beer</i>	25.50
16oz Porterhouse <i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	28.50
20oz Côte de Boeuf <i>Traditionally roasted in duck fat. For two to share</i>	38.00
Chateaubriand (for two to share) <i>The top of the fillet is beautifully tender ask for cooking times</i>	54.50
Half Roasted Chicken <i>Basted in our Bourbon barbeque sauce</i>	16.50



STEAK PREPARATION TEMPERATURES

Rare 45° - 50°
Sealed outside while centre is warm throughout

Medium Rare 55° - 60°
Centre is very red, slightly brown toward the exterior

Medium 60° - 65°
Centre is light pink, outer portion is brown

Medium Well 65° - 70°
Brown from edge to edge with slight pink centre

Well Done 70°
Very firm with little juice. Brown throughout.

All of our steaks are served with hand cut wedges or chips with rosemary & sea salt, roasted tomato and watercress with a choice of béarnaise, green peppercorn or bourbon & barbeque sauce.

SURF AND TURF

All served with hand cut wedges or chips with rosemary & sea salt

½ FIRE ROASTED LOBSTER & 8OZ FILLET Lemon, garlic & parsley butter	39.00
GARLIC & HERB KING PRAWNS & 8OZ FILLET. Lemon, garlic & parsley butter	34.00

LOBSTER MAC & CHEESE 24.50
ROASTED LOBSTER SWISS CHEESE MACARONI

RIVER BAR BURGERS

Swiss Cheese Burger	15.50
Swiss & Bacon Burger	16.50
Blue & Bacon Burger	16.50
BBQ Rib Beef Burger	14.95
<i>Slow cooked Beef Ribs, Portobello Mushroom, House BBQ sauce</i>	
Lobster Surf & Turf Burger	24.50

All served with hand cut wedges or chips with rosemary & sea salt

FISH FROM THE GRILL

BBQ TUNA STEAK WITH ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS	17.50
SALMON STEAK BLACKENED WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS	16.50
WHOLE SEABASS CHARGRILLED MARINATED OLIVE, ROAST TOMATO & PESTO SAUCE	16.50
WHOLE GRILLED LOBSTER GARLIC BUTTER & HAND CUT CHIPS	34.00

VEGETARIAN

Baked Macaroni with roasted Porcini & Spinach	14.00
Roasted Artichoke Frittata, Cherry Tomatoes, Red Onion & Goats Cheese	13.50

We love our local
produce and producers

SIDES

chips with rosemary & sea salt	4.50
hand cut wedges or mash	3.95
tuscan-style garlic bread rolls	3.95
roast field mushrooms in butter	4.50
garlic french beans	4.50
crispy mixed salad	4.50
tomato, rocket & shaved parmesan salad	3.95
roquefort & rocket salad	3.95
sauté pak choi greens	3.95
buttered spinach	4.50
macaroni cheese	3.95

Puddings

Madagascan Vanilla Crème Brûlée 6.95
with home made Fruit & Nut Biscotti

Tiramisu 6.75
Italian for 'pick me up' made using our classic recipe

Hazelnut Slab Brownie 7.50
with Salted Chocolate Sauce & Mascarpone

Baked Bread & Butter Pudding 7.50
glazed with Seville Orange Marmalade

Affogato 5.60
(2 scoops of Vanilla ice cream, Espresso shot)

Dame Blanche 5.80
(2 scoops of Vanilla ice cream, Salted Chocolate sauce)

Amaretto Surprise 6.40
(2 scoops of Vanilla ice cream, Amaretto shot)

Selection of British &
Continental Cheese - 10.50