



THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

STEAK AND WINE MASTERCLASS
Please see our website for available dates

STARTERS

Riverfarm Smoked Salmon <i>Horseradish & grilled rosemary bread</i>	6.95
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	7.95
Devilled Chorizo <i>In a Yorkshire pudding</i>	8.50
Parma Ham, Endive & Marinated Feta <i>With a pea and mint dressing</i>	7.50
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

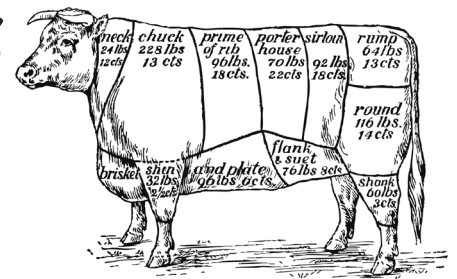
Shortcrust Pies

Steak & London Pride
15.50

Chicken & Wild Mushroom 14.95

All served with hand cut
wedges, chips or mash

Our Steaks



28 DAY DRY AGED BEEF

BBQ Short Ribs	17.50
<i>Twice cooked with red rib sauce</i>	
8oz Fillet Steak	26.95
<i>From the long fillet the most tender</i>	
10oz Sirloin Steak	24.50
<i>So good it was knighted</i>	
12oz Rib Eye Steak	26.50
<i>Juicy cut with fantastic marbling</i>	
16oz Rump Steak	24.50
<i>Marinated with spices and beer</i>	
18oz Porterhouse	28.50
<i>Best of both fillet and sirloin cooked on the bone for extra flavour.</i>	
22oz Côte de Boeuf	38.00
<i>Traditionally roasted in duck fat. For two to share</i>	
Chateaubriand	49.50
<i>(for two to share) The top of the fillet is beautifully tender ask for cooking times</i>	
Half Roasted Chicken	16.50
<i>Basted in our Bourbon barbeque sauce</i>	

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.

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.

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
<i>All served with hand cut wedges or chips with rosemary & sea salt</i>	

FISH FROM THE GRILL

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

Puddings - 6.95

- Madagascar Vanilla Crème Brûlée with home made Fruit & Nut Biscotti
- Tiramisu - Italian for 'pick me up' made using our classic recipe
- Oreo Cookie & Orange Curd Cheesecake
- Hazelnut Slab Brownie with Salted Chocolate Sauce & Mascarpone
- Chocolate Bourbon Pot with Italian Meringue, laced with Jack Daniels
- Baked Bread & Butter Pudding glazed with Seville Orange Marmalade

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