



THE RIVER BAR
STEAKHOUSE & GRILL

PRIVATE
FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

Starters

Classic River Bar Prawn Cocktail
in a Bloody Mary Vodka Sauce

River Smoked Salmon
marinated cucumber & dill
mayonnaise

**Parma Ham, Endive &
Marinated Feta**
with a pea & mint Dressing

Torn Buffalo Mozzarella Salad v
slow baked tomatoes, rocket & basil
feta pesto

Mains

10oz Rib Eye Steak
28 day aged, served with watercress,
twice cooked chips & béarnaise
All steaks cooked to medium

10oz Sirloin Steak
28 day aged, served with watercress,
twice cooked chips & béarnaise
All steaks cooked to medium

Roasted Chicken
basted in red rib sauce served with watercress,
twice cooked chips & béarnaise

Blackened Salmon
marinated in molasses & spices then
sautéed with soy & ginger greens

Baked Macaroni v
with roasted porcini & spinach

puddings

Madagascan Vanilla Crème Brûlée
with fruit & nut biscotti

Sicilian Lemon Cheesecake
with berry compote

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

2 Courses with a glass
of House Wine £35.90

3 Courses without
Wine £35.95

3 Courses with a glass
of House Wine £39.50

As our food is freshly prepared:

For parties under 40 individuals please select 3 items from each section
for your starters, mains and desserts for your guests to choose from

Parties over 40 individuals please select 2 items from each section
for your starters, mains and desserts for your guests to choose from

Vegetarian and other dietary requirements catered for in addition

A discretionary service charge of 10% will be added to the final bill