



# THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE  
FUNCTIONS  
OUR PRIVATE DINING ROOM IS  
AVAILABLE FOR HIRE

## Starters

**Torn Buffalo Mozzarella Salad v**  
slow baked tomatoes, rocket,  
basil vinaigrette

**Chicken Liver & Port Pâté**  
with apple chutney & toast

**River Farm Smoked Salmon**  
with cracked black pepper, lemon  
horseradish

**Classic River Bar Prawn Cocktail**  
in a Bloody Mary vodka sauce

## Mains

**10oz Rib Eye Steak**  
28 day aged, served with watercress,  
twice cooked chips & béarnaise

**10oz Sirloin Steak**  
28 day aged, served with watercress,  
twice cooked chips & béarnaise

*All steaks cooked to medium*

**Pork Belly**  
slow roasted overnight, chorizo & bean cassoulet,  
Yorkshire pudding

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

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

**Baked Macaroni v**  
with roasted porcini & spinach

## puddings

**Crème Brûlée**  
with fruit & nut biscotti

**Vanilla Cheesecake**  
with berry compote

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

**70% Dark Chocolate Mousse**

2 Courses - £32.50

3 Courses - £38.50

Glass of Prosecco  
on arrival £7

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