



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

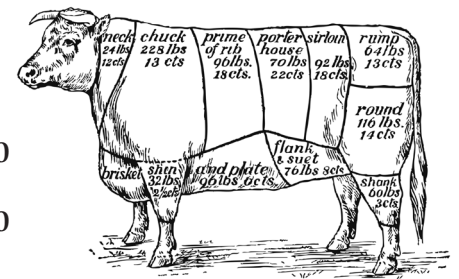
Grilled Halloumi <i>Herb Marinated Cherry Tomatoes & Salsa</i>	7.90
Riverfarm Smoked Salmon <i>Horseradish & grilled toast</i>	8.50
Garlic Butter Tiger Prawns <i>Tuscan Roll</i>	8.80
Chicken Liver & Port Parfait <i>With apple chutney and toast</i>	7.90
Devilled Chorizo <i>With a Yorkshire pudding</i>	8.50
Classic 1970's Prawn Cocktail <i>Bloody Mary sauce & crispy lettuce</i>	8.90
Torn Mozzarella & Cracked Black Pepper <i>Slow roasted tomato salad & smashed basil pesto</i>	8.50
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>	14.50

Shortcrust Pies

Steak & London Pride	15.95
Chicken & Mushroom	15.50

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>	28.50
10oz Sirloin Steak <i>So good it was knighted</i>	25.50
10oz Rib Eye Steak <i>Juicy cut with fantastic marbling</i>	27.50
12oz Flat Iron (Butler's) <i>Also known as the top blade is best served medium rare</i>	24.50
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
8oz Leg of Lamb Steak <i>With half roasted garlic & rosemary</i>	23.50
Chateaubriand (for two to share) <i>The top of the fillet is beautifully tender ask for cooking times</i>	54.50
Half Roasted Norfolk Chicken <i>Basted in our Bourbon barbeque sauce</i>	16.50

Add Herb & Garlic King Prawns 6.00

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 Served with hand cut wedges or chips with rosemary & sea salt

½ FIRE ROASTED LOBSTER & 8OZ FILLET Lemon, garlic & parsley butter **39.00**

LOBSTER MAC & CHEESE 28.50
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	35.50

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	4.50
tuscan-style garlic bread rolls	4.50
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	4.50

Puddings - 7.50

Madagascar Vanilla Crème Brûlée
with home made Fruit & Nut Biscotti

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

Hazelnut Slab Brownie
with Salted Chocolate Sauce & Mascarpone

Baked Bread & Butter Pudding
glazed with Seville Orange Marmalade

Affogato - 5.90
(2 scoops of Vanilla ice cream, Espresso shot)

Dame Blanche - 5.90
(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
*Camembert, Roquefort, Traditional Cheddar,
Apple Chutney & Crackers*