



THE RIVER BAR

STEAKHOUSE & GRILL

PRIVATE FUNCTIONS
OUR PRIVATE DINING ROOM IS
AVAILABLE FOR HIRE

STARTERS

- Grilled Halloumi 8.5
Herb Marinated Cherry Tomatoes & Salsa
- Roasted Bone Marrow 8.8
Parsley & grilled toast
- Garlic Butter Tiger Prawns 9.5
Tuscan Roll
- Crab Cakes 9.5
Chipotle Mayonnaise
- Devilled Chorizo 9
With a Yorkshire pudding
- Classic 1970's Prawn Cocktail 11.5
Bloody Mary sauce & crispy lettuce
- Calamari 9.5
Lemon and aioli
- Burrata 9.5
Cracked Black Pepper, Slow Roasted Tomato, Rocket, Aged Balsamic
- Nanaji's Large Vegetable Samosa (VG) 8
With Tomato Salsa
- Homemade Warm Scotch Egg 9.5
Smoked garlic mayonnaise
- Seared Scallops 15.5
Served in shells with herb garlic butter
- Pan Fried Mussels 12.5
Chilli & lemon
- Baked Camembert (for two to share) 14.5
Sweet onion jam & homemade bread

Shortcrust Pie

Steak & London Pride 18.5
*Served with hand cut wedges,
chips with rosemary & sea salt or mash*

RIVER BAR BURGERS

- Swiss Cheese Burger 17.5
 - Swiss & Bacon Burger 18.5
 - Blue & Bacon Burger 18.5
 - Lobster Surf & Turf Burger 28.5
- All served with hand cut wedges
or chips with rosemary & sea salt*

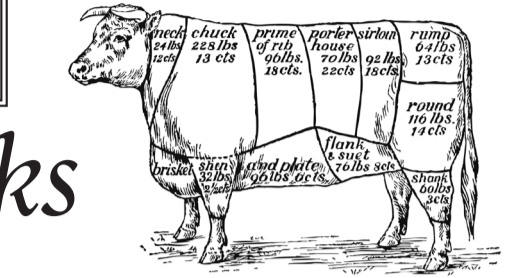
VEGETARIAN/VEGAN

- Baked Macaroni 14**
with roasted Porcini & Spinach
- Moving Mountain Burger (VG) 14.5**
*Lettuce, Tomato, Relish,
Hand Cut Wedges or Chips*
- Add Swiss Cheese 1**
- Halloumi Burger 15.5**
*Lettuce, Tomato, Relish,
Hand Cut Wedges or Chips*

Puddings

- Madagascan Vanilla Crème Brûlée - 8.5**
- Hazelnut Slab Brownie - 8.8**
with Salted Chocolate Sauce & Mascarpone
- Sticky Toffee Pudding - 8.8**
Warm Toffee Sauce and Vanilla Ice Cream

- 70% Dark Chocolate Mousse - 7.5**
- Vanilla Cheesecake - 8.8**
Berry Compote
- Selection of British & - 10.5**
Continental Cheese
*Camembert, Roquefort, Traditional Cheddar,
Apple Chutney & Crackers*



Our Steaks

28 DAY DRY AGED BEEF

- 8oz Fillet Steak 34.5**
*Largest fillet served locally.
From the long fillet the most tender*
- 10oz Rib Eye Steak 32.5**
Juicy cut with fantastic marbling
- 14oz Sirloin Steak 33.5**
So good it was knighted
- 14oz Rump Steak 29.5**
Marinated with spices and beer
- 16oz Porterhouse 39.5**
*Best of both fillet and sirloin cooked
on the bone for extra flavour.*
- 8oz Leg of Lamb Steak 23.5**
With half roasted garlic & rosemary
- 10oz New York Strip 29.5**
*Tender lean and on the bone, a classic
amongst steak houses around the world*
- WAGYU STEAK 88**
9oz Ribeye
*A diet of Beer or Wine and Massage result in
the world's most desirable steak, perhaps the
best on the planet. Served with all 3 of our
sauces or Traditional Japanese Wasabi with
Pickled Ginger, Chips, Mash or Wedges*
- 32oz Tomahawk 82**
(for two to share)
*It's the steak you see when you close your
eyes and dream, also known as bone
in rib-eye.*
- Chateaubriand 74**
(for two to share)
*The top of the fillet is beautifully tender
ask for cooking times*

Add Herb & Garlic King Prawns 8.5

STEAK PREPARATION TEMPERATURES

Rare 45° - 50°	Medium Rare 55° - 60°	Medium 60° - 65°	Medium Well 65° - 70°	Well Done 70°
Sealed outside while centre is warm throughout	Centre is very red, slightly brown toward the exterior	Centre is light pink, outer portion is brown	Brown from edge to edge with slight pink centre	Very firm with little juice. Brown throughout.

FISH FROM THE GRILL

- SALMON STEAK BLACKENED 19.5**
WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS
- ROASTED COD 21.5**
ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS
- WHOLE GRILLED LOBSTER 42**
GARLIC BUTTER & HAND CUT CHIPS

Sunday Roasts: 12-4pm

- Slow Cooked Roast Beef 22.5**
- Roasted Norfolk Half Chicken 22.5**
served with Hand Cut Wedges, French Beans, Yorkshire Pudding, Rich Pan Gravy

SURF AND TURF *Served with hand cut wedges or chips with rosemary & sea salt*

- ½ FIRE ROASTED LOBSTER & 80Z FILLET 52**
Lemon, garlic & parsley butter
- LOBSTER MAC & CHEESE 34.5**
ROASTED LOBSTER SWISS CHEESE MACARONI
- Cajun Chicken Caesar Salad 16.5**
With or without croutons

SIDES - 4.9

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