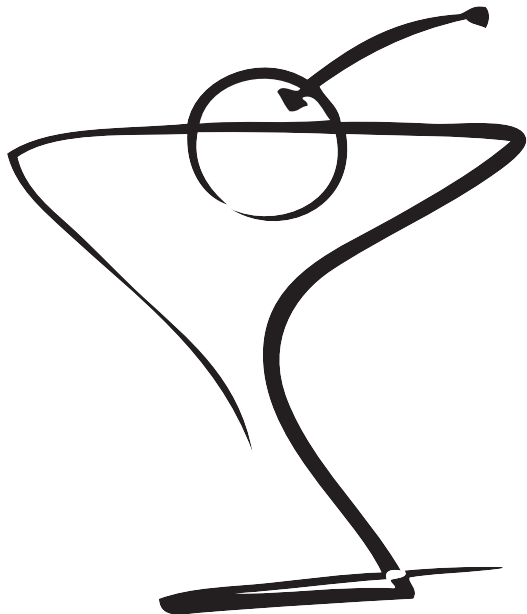




THE RIVER BAR
STEAKHOUSE & GRILL

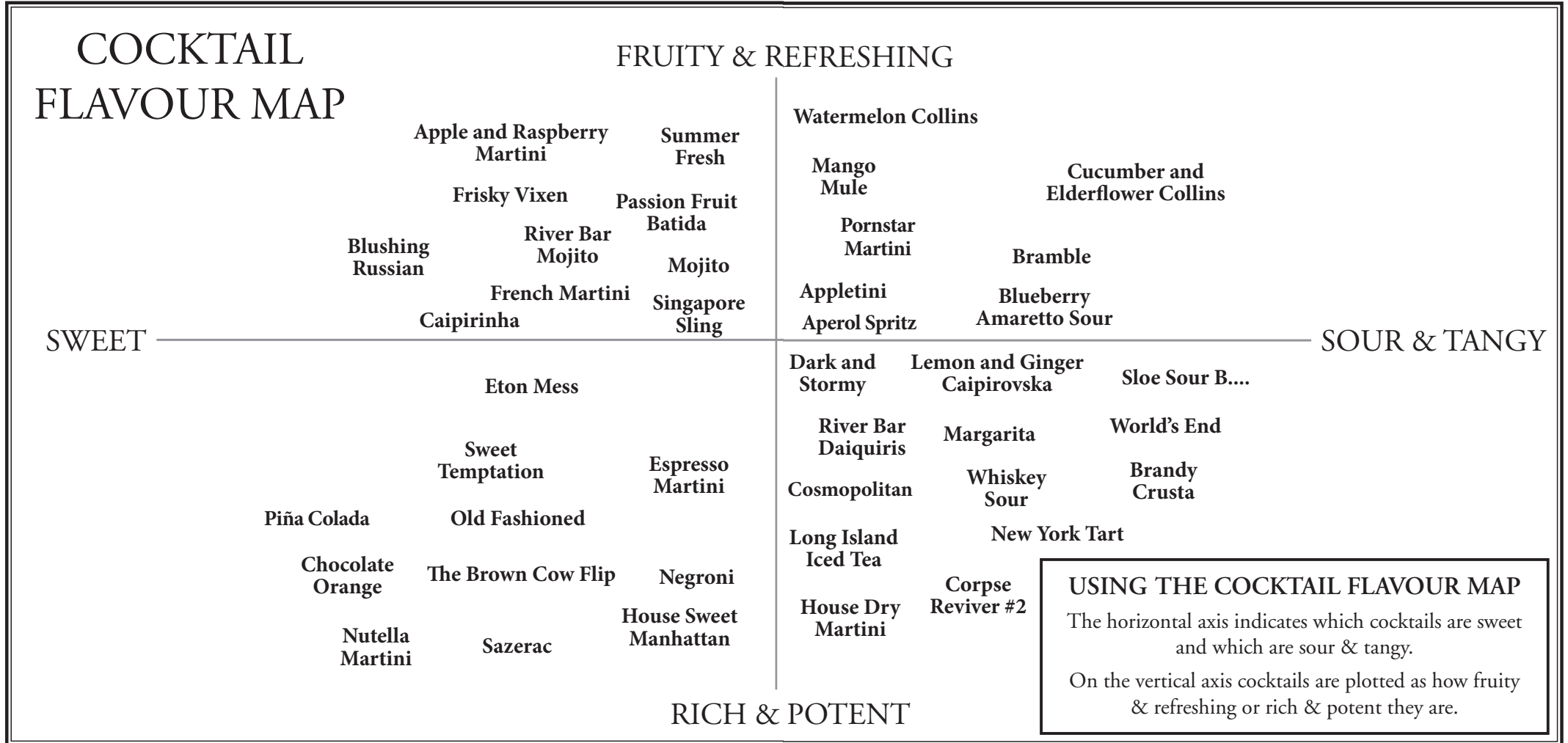
“Everyone should believe in something.
I believe I’ll have another drink”

W.C FIELDS



COCKTAIL FLAVOUR MAP

Should you prefer to choose a sophisticated beverage efficiently, matching your taste exactly, for the benefit of our guests we are delighted to provide a cocktail flavour map.



USING THE COCKTAIL FLAVOUR MAP

The horizontal axis indicates which cocktails are sweet and which are sour & tangy.
 On the vertical axis cocktails are plotted as how fruity & refreshing or rich & potent they are.

The Classic Cocktails

House Sweet Manhattan

Direct from the Manhattan Club, this strong drink stirs together Canadian Club, sweet Vermouth, Angostura Bitters and our maraschino cherry marinade.

10.5

Cosmopolitan

This well-known drink may be pink, but it still has quite a bite to it! Citron Vodka is shaken with Cointreau, lime and cranberry juices, then finished with orange zest.

11.5

French Martini

A classic soft neo-martini: Vodka, Chambord, fresh raspberries and pineapple juice shaken hard and served straight up with a healthy froth.

12.5

House Dry Martini

One of the most enduring and iconic cocktails of the 20th Century. A generous double measure of Tanqueray Gin, stirred and chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our **House Vodka Martini** of Stolichnaya and a twist of lemon.

12.5

Old Fashioned

A true “Cocktail” in the “Old Fashioned” meaning of the word, designed to soften the alcoholic bite while bringing the best out of a quality Bourbon: Woodford Reserve Bourbon is slowly stirred with sugar, Angostura Bitters, orange zest and ice.

11.5

Pornstar Martini

A delicious modern classic and hugely popular cocktail of Passion fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut

13.5

Negroni

This bitter drink is the ultimate Italian aperitif: Gin, Sweet Vermouth and Campari stirred over ice. Simple yet tough to beat.

11.5

Sazerac

One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VSOP, sugar and Peychaud’s Bitters are gently stirred then served straight up with an Absinthe wash.

8.5

Dark and Stormy

Close your eyes and this tall and refreshing mix of Gosling’s Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean.

10.5

River Bar Daiquiris

We offer a range of these short, sweet Cuban concoctions of white rum, lime juice, and sugar to cover all tastes: keep it simple with our **Natural**, **Strawberry** or **Raspberry Daiquiri**, or try our more exciting **Spiced Pear and Honey Daiquiri**.

11.5

Piña Colada

Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish

11.5

Caipirinha

The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Caçhaça, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice.

10.5

Margarita

The best way to enjoy Tequila, the classic Margarita is shaken with Cointreau and lime juice, served straight up with a salt rim. Or try our **Chilli and Honey Margarita** for something a little different.

10.5

Bramble

About as quintessential an English cocktail as you can get, created in the mid-1980s in London. Like most classic cocktails its greatness lies in its simplicity. Beefeater London dry gin, lemon juice, sugar syrup and Crème de Mure combined to create a smooth, yet complex drink.

10.5

Whiskey Sour

It’s tough to beat the original sour: Bourbon, lemon juice, sugar, bitters, and egg white shaken hard and served frothing on the rocks.

9.5

Aperol Spritz

Aperol and Prosecco topped with soda and an orange slice Slightly sweet, herbal and refreshing.

11.5

Long Island Iced Tea

Originating in Prohibition-era Speakeasies, this cocktail was an attempt to disguise the alcohol present: “I’m only drinking Iced Tea!” Now made with the 5 white spirits, sugar, lemon juice and coca cola, it is a Classic of quality and pedigree.

11.5

Appletini

A Classic aperitif. Vodka, Apple liqueur and Cointreau stirred over ice, served straight up for an elegant start.

8.5

Singapore Sling

Straight from the Long Bar of Raffles Hotel, Singapore, this tall, fruity yet mysterious mix of Gin, Cherry Brandy, Cointreau, Benedictine, Grenadine, Angostura Bitters, fresh lime and pineapple juices transports you to the tropics with a single sip.

10.5

Brandy Crusta

The pinnacle of 19th Century mixology, this is a top brandy sour: Remy Martin VSOP shaken with lemon juice, Maraschino, Grand Marnier and bitters, served straight up with a sugar crusta.

8

Corpse Reviver #2

From the Savoy book of cocktails, this is an excellent martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, lemon juice and bitters, served straight up in an absinthe rinsed glass.

7.5

Mojito and Twist

Mojito

The Mojito is quite likely the most popular cocktail of modern times: a tall, refreshing Cuban signature cocktail of Rum, lime juice, sugar and mint churned over crushed ice and topped with soda.

12.5

Royal Mojito

Just like the classic but topped with sparkling Brut.

12.8

River Bar Mojito

Our take on the classic with the addition of a dash of Chambord black raspberry Liqueur, Vanilla and a mixture of fresh berries with a sprinkling of cinnamon.

12.5

Fresh Fruit Mojito

Choose from Strawberry, Raspberry, Mandarin or Apple for a perfectly refreshing, long sweet sip and a fresh fruity alternative.

11.5

House Cocktails

Blueberry Amaretto Sour

The River Bar's take on the classic, shaking lemon juice, sugar and egg white with our blueberry infused Amaretto for a frothy treat.

Cucumber and Elderflower Collins

A long standing River Bar favourite, this is a summery and very English drink closely related to the Gin and Tonic; Hendricks cucumber Gin, elderflower cordial, lemon juice and sugar, topped with soda water.

Frisky Vixen

A sweet, fruity and tropical blend of Rum with Pineapple juice, Lychee and Passion Fruit, softened with a dash of lime.

Summer Fresh

An authentic Hungarian recipe, this fruity subtle mix of Vodka, Strawberry, Passion fruit and Apple makes you feel like summer all year round.

Blushing Russian

A mixture of Vodka and lemon juice with Vanilla and Raspberry flavours, topped with cranberry and lemonade results in this tall, sweet yet complex and delicious drink.

Lemon and Ginger Caipirovska

A River bar variant on the Caipirinha, this sees the addition of Limoncello and the replacement of Cachaça with ginger infused Citron Vodka, for a potent yet delicate ginger bite.

Apple and Raspberry Martini

This soft, fruity neo-martini blends Absolut Raspberry, fresh raspberries and Framboise with lemon and apple juice for a light drink you can enjoy all night long.

Passion Fruit Batida

A tropical and elegant River Bar variant on the Classic Batida, this drink churns Caçhaça, Brazil's favourite Spirit, with sugar, lime juice and fresh passion fruit with crushed ice, then tops it off with a drizzle of Passoa Passion fruit liqueur.

Sloe Sour B....

A delightfully tangy yet mysterious sour, reminiscent of a sugar-coated jelly – but alcoholic! Gin, Sloe Gin and Apricot Brandy, shaken with lemon and lime juices, sugar and Bitters. Irresistible!

Espresso Martini

'Make a drink to wake me up,' said one of Barman Dick Bradshaw's customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!

World's End

A more complex version of the simple Whiskey Sour, adding Peychauds Bitters, Crème de Mure and Apricot & Cherry Brandies for a more earthy and warming variant.

Mango Mule

By using Mango Vodka, we give the simple Moscow Mule of Vodka, lime juice, bitters and ginger beer added depth of flavour without detracting from the original.

9.5

11.5

10.5

9.5

10.5

8.5

9.9

9.5

8.5

13.5

8.8

9.5

Dessert Cocktails

Espresso Martini

The best way to combine alcohol and coffee, this classic sees vodka, coffee liqueur and a shot of espresso, shaken hard for a smooth and foamy finish.

Nutella Martini

Tastes like a chocolate milkshake with a hint of hazelnut - but its alcoholic! Absolut Vanilla Vodka, chocolate liqueur and cream, shaken with a generous spoonful of Nutella

New York Tart

If you love cheesecake, you will love this alcoholic version. Absolut Vanilla Vodka, Limoncello and Frangelico Hazelnut Liqueur, shaken with lemon juice and mascarpone cheese

Chocolate Orange

It's not Terry's, it's ours! Havana Club Rum and Cherry Brandy shaken with chocolate, cream and freshly squeezed orange juice results in a luxurious, velvety treat.

Eton Mess

This Riverbar creation uses Amaretto, Cherry and White Chocolate Liqueurs, pineapple, coconut, cream and fresh fruits to emulate the flavour of the classic English dessert, while omitting the meringue.

Sweet Temptation

Vanilla Vodka and mascarpone cheese are shaken with coffee, chocolate and cherry liqueurs to produce a sultry little number tasting like a black forest gateau.

The Brown Cow Flip

A modern reinterpretation of the classic Flip, unique to the River Bar: Your choice of Goslings Dark Rum, Bulleit Bourbon OR Courvoisier VS Brandy, shaken with milk, egg white, our homemade Spiced Syrup and a touch of coffee, finished with grated nutmeg. Smooth and silky.

Champagne Cocktails

The Champagne Cocktail

The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with Champagne for a smooth yet complex drink.

French 75

From Harry's New York Bar in Paris, created in 1915, this is a well balanced and highly refreshing drink, with a bit of a kick (it was named after a French 75 artillery piece) Gin, lemon juice and sugar, shaken and then topped with Prosecco.

Kir Royale

The French classic of Creme de Cassis Liqueur topped with Prosecco.

Harry's Peach Bellini

Originating in Harry's Bar in Venice, locally grown, seasonal white peaches were pulped, squeezed and topped with Prosecco. to produce this fruity treat. At the River Bar we use a fresh peach puree, available all year round. Also try our **Strawberry** or **Raspberry Bellinis**.

13.5

13.5

11.5

10.5

11.5

10.5

10.5

11.5

11.5

11.5

11.5

Champagne and Prosecco

Prosecco Ca'Degli Ermellini DOC, Veneto n/v - ITALY 9.5 39

This delicate Prosecco has gentle floral aromas and apple fruit on the palate with hints of flower and honey. Crisp and well balanced. Perfect on its own or with salad and fish

Joseph Perrier Brut n/v - FRANCE 11.5 66

Complex aromas of apple and pear, it has a refreshing crisp taste, but is supple and round with a refreshing finish

Nyetimber Classic Cuvee - ENGLAND 51

Pale Gold and Gentle fine bubbles, complex aromas with honey, a lmond and baked apple

Taittinger Brut, Champagne, n/v - FRANCE 72

A stunning champagne with flavours of fresh fruit and honey. It is aged for three to four years in the cellars.

Joseph Perrier Rosé n/v - FRANCE 74

An outstanding and elegant rose champagne with delicate red berry fruit

Veuve Cliquot Brut, Champagne n/v - FRANCE 76

The first sip delivers all the freshness and forcefulness so typical of Yellow label with a symphony of fruit tastes following on

Bollinger Special Cuvée, Champagne, n/v - FRANCE 82

An old 'Ab Fab' favourite. Long and with a lovely texture. Full of character and appeal.

Laurent Perrier Rosé, Champagne, n/v - FRANCE 92

The undisputed star of the pink fizz market, Laurent-Perrier Rosé remains No.1 thanks to its consistently appealing light, elegant fruit and delicate taste.

Dom Perignon, Champagne - FRANCE 225

Exceptional depth, richly textured and great when aged.

Speciality Beer

Estrella Damm Inedit (75cl) 17

Made in conjunction with Ferran Adria of El Bulli fame in Spain. This unique beer was originally designed to go with food. The softly carbonated feel does not overpower food with its slight floral, coriander citrus element, but complements flavours wonderfully. Due to its refreshing and elegant style this versatile beer is also perfect on its own or can start as an aperitif and then go well with food. Served in a wine glass, half full to appreciate its aromas, really worth trying.

Beers, Ales & Ciders

Adnams (330ml) 6.5

Peroni (330ml) 6.5

Corona (330ml) 6.5

London Pride (330ml) 6.5

Aspall Cider (330ml) 6.5

Vodka (25ml)

Absolut (and fruit flavours) 5.5

Belvedere 6.5

Wyborowa Exquisite 6.5

Grey Goose 7.5

Ketel One 6.5

Stolichnaya 5.5

Zubrowka 6.5

Gin (25ml)

Beefeater 5.5

Bombay Sapphire 6.5

Hendricks 6.8

Millers 5.5

Sir Edmond – hints of vanilla 6.5

Beefeater 24 6.5

Tanqueray 10 7.5

Gordons Sloe 6.5

Bloom 6.5

Cambridge Japanese 8

Cambridge Dry 7

Tanqueray 6.5

Spirit of Cambridge 6.5

Rum (25ml)

Goslings Black Seal 5.8

Havana 3 yr 5.8

Havana Especial 5 yr 6

Havana 7 yr 7

Angostura 1919 6.5

Zacapa Rum 7.5

Sailor Jerry 6

Blended Whiskey (25ml)

Jamesons 6

Monkey Shoulder 7

Chivas Regal 12yr 7

J & B Rare 6.5

Hibiki Japanese Harmony 8.5

Whiskey Single Malt (25ml)

Bowmore 12 yr 7

Lagavulin 16 yr 8

Laphroaig 10 yr 7.5

Dalwhinnie 15 yr 7.5

Glenfiddich 12 yr Special Reserve 7.5

Glenmorangie Original 7

Balvenie 14 yr Caribbean Cask 7

Talisker 10 yr 7.5

Dalmore King Alexander III 10

Glenfiddich 18 yr 8

Tequila (25ml)

Patron Silver 7.5

Patron XO Café 6.5

El Jimador Blanco 6.5

Sherry & Port (70ml)

Grahams Vintage Port 6.5

Harvey's Bristol Cream 6.5

Tio Pepe dry Sherry 6.5

Brandy (25ml)

Courvoisier VS 6.5

Hennessy XO 10.5

Remy Martin VSOP 7.5

Remy XO 10.5

Janneau VSOP 7.5

American Blends (25ml)

Buffalo Trace 5.5

Bulleit 5.5

Canadian Club 5.5

Jack Daniels 6.5

Makers Mark 6.5

Southern Comfort 6.5

Wild Turkey 101 6.5

Woodford Reserve 6.5

Knob Creek 6.5

Aperitifs (50ml)

Aperol 6

Campari 6

Martini Blanco/Dry/Rosso 6

Noilly Prat 6

Pernod 6

Grappa 6

Liqueurs (25ml)

Amaretto	5.5
Baileys (50ml)	7.5
Limoncello	5.5
Malibu	5.5
Sambuca	5.5
Tia Maria	5.5
Grappa Tosolini	5.5

Mixers

2

Liqueur Coffees

Baileys Coffee	8
French Coffee <i>with Grand Marnier</i>	8
Irish Coffee <i>with Irish Whiskey and Cream</i>	8
Jamaican Coffee <i>with Jamaican Rum and Whipped Cream</i>	8
Italian Classico <i>with Amaretto and Cream</i>	8

Non-Alcoholic Cocktails

Peach Fuzz	8
Tropical Fizz	8
Virgin Apple Mojito	8
Raspberry Iced Tea	8

Water

San Pellegrino 750ml	4.9
Aqua Panna 750ml	4.9

Juices (250ml)

Orange, Pineapple, Grapefruit, Cranberry, Apple	4
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Other Soft Drinks (200ml)

Coke, Diet Coke, Lemonade, Ginger Beer, Tonic, Soda	4
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Bar Snacks

Olives (Pitted) 4
Marinated in Garlic & Coriander