



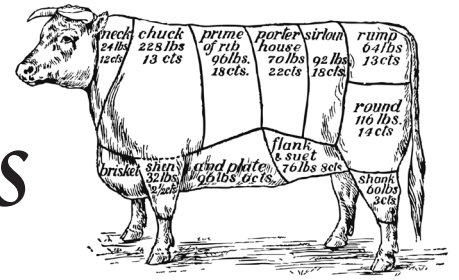
THE RIVER BAR

STEAKHOUSE & GRILL

BOOK RIVER BAR FOR EVENTS

PRIVATE OR SEMI PRIVATE

riverbarsteakhouse.com | 01223 307030



STARTERS

- Grilled Halloumi 9.5
Herb Marinated Cherry Tomatoes & Salsa
- Peppered Beef Carpaccio 12.5
Caper Berries, Shaved Parmesan
- Garlic Butter Tiger Prawns 12.5
Tuscan Roll
- Crab Cakes 9.5
Chipotle Mayonnaise
- Classic 1970's Prawn Cocktail 14.5
Bloody Mary sauce & crispy lettuce
- Calamari 11.5
Lemon and aioli
- Whole Burrata 13.5
Cracked Black Pepper, Slow Roasted Tomato, Rocket, Aged Balsamic
- Classic Lobster Bisque (GF) 10.5
Cognac cream
- Homemade Warm Scotch Egg 9.5
Smoked garlic mayonnaise
- Seared Scallops 14.5
Served in shells with herb garlic butter
- Moules Mariniere 12.5
White wine, shallots, garlic, parsley, sourdough
- Baked Camembert (for two to share) 15.5
Sweet onion jam & homemade bread

Shortcrust Pie

Steak & London Pride 19.5

Served with hand cut wedges, chips with rosemary & sea salt or mature cheddar & chive mash

RIVER BAR BURGER

19.5

6oz burger, home-made relish, tomato, lettuce & gherkin. Served with chips.

ADD SWISS CHEESE, BLUE CHEESE, BACON, MUSHROOMS 2 each

ADD EXTRA PATTY 6

ADD LOBSTER 12.5

VEGETARIAN/VEGAN

Wild Mushroom Risotto 18.5

with or without Parmesan

Moving Mountain Burger (VG) 18.5

Lettuce, Tomato, Relish, Hand Cut Wedges or Chips

Add Swiss Cheese 2

Halloumi Burger 17.5

Lettuce, Tomato, Relish, Hand Cut Wedges or Chips

Caesar Salad

15.5

Cos lettuce, Parmesan, Caesar Dressing with or without croutons

Add Chicken 8 | Halloumi 8 | Steak 9.5

Our Steaks

OUR PRIME AGED BEEF

- 8oz Fillet Steak 36.5 **BBQ Smoked Short Ribs** 28
Largest fillet served locally. From the long fillet the most tender
Slow cooked beef rib glazed with Bourbon BBQ sauce.
- 10oz Rib Eye Steak 35.5 **32oz Tomahawk** 84
Juicy cut with fantastic marbling
It's the steak you see when you close your eyes and dream, also known as bone in rib-eye. The signature, extra-long bone is left whole and attached, a huge 32 oz perfect for sharing.
- 12oz Sirloin Steak 34.5 **16oz Chateaubriand** 76
So good it was knighted
The top of the fillet is beautifully tender ask for cooking times
- 14oz Rump Steak 29.5 **16oz Porterhouse** 44.5
Marinated with spices and beer
Best of both fillet and sirloin cooked on the bone for extra flavour.
- 16oz Porterhouse 44.5
Best of both fillet and sirloin cooked on the bone for extra flavour.
- Grilled Lamb Chops 26.5 **10oz New York Strip** 31.5
Thyme and Rosemary
Tender lean and on the bone, a classic amongst steak houses around the world

STEAK PREPARATION TEMPERATURES

Rare	Medium Rare	Medium	Medium Well	Well Done
45° - 50°	55° - 60°	60° - 65°	65° - 70°	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.

Add Herb & Garlic King Prawns 9.5

Sauces 2.8

Béarnaise, Green Peppercorn, Blue Cheese Bourbon & Barbecue, Chimichurri

FISH FROM THE GRILL

- SALMON STEAK BLACKENED 24.5
WITH MOLASSES & SPICES, SAUTÉ SOY & GINGER GREENS
- ROASTED COD 22.5
ROASTED GARLIC BEANS, RED ONION & BELL PEPPERS
- WHOLE GRILLED LOBSTER 49
GARLIC BUTTER & HAND CUT CHIPS

Sunday Roasts: 12-4pm

- Slow Cooked Roast Beef 21.5
- Roasted Norfolk Half Chicken 18.5
- Roasted Pork Belly 19.5
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 & 8OZ FILLET 59.5
Lemon, garlic & parsley butter

LOBSTER MAC & CHEESE 38.5

Roasted Lobster Swiss cheese macaroni

Goujons of Plaice 18.5

Chips & Tartare Sauce

Moules Mariniere 19.5

WHITE WINE, SHALLOTS, GARLIC, PARSLEY, SOURDOUGH

SIDES - 4.9

chips with sea salt
hand cut wedges
mature cheddar cheese & chive mash

tuscan-style garlic bread rolls
roast field mushrooms in butter
garlic french beans
crispy mixed salad
roquefort & rocket salad

tomato, rocket & shaved parmesan salad
sauté pak choi greens
buttered spinach
macaroni cheese

Puddings

Madagascan Vanilla Crème Brûlée - 8.8
with home made Fruit & Nut Biscotti

Sticky Toffee Pudding - 9.5
Warm Toffee Sauce and Vanilla Ice Cream

Hazelnut Slab Brownie - 9.5
with Salted Chocolate Sauce & Mascarpone

Lemon Meringue Tart - 7.8
with Coulis

70% Dark Chocolate Mousse - 7.8

Vanilla Cheesecake - 8.5
Berry Compote

Selection of British & Continental Cheese - 10.5
Camembert, Roquefort, Traditional Cheddar, Apple Chutney & Crackers

Affogato - 8.5
(2 scoops of Vanilla ice cream, Espresso shot)

Dame Blanche - 8.5
(2 scoops of Vanilla ice cream, Salted Chocolate sauce)

Baileys Surprise - 9.5
(2 scoops of Vanilla ice cream, Baileys shot)