



# THE RYTHRE ARMS STEAKHOUSE

## Welcome

<b>Garlic Bread</b> ✓ Ciabatta with garlic butter and cheese.	£3.25
<b>Creamy Garlic Mushrooms</b> ✓ Served with a large Ciabatta crouton.	£4.95
<b>Homemade soup of the day</b>	£3.95
<b>Prawn Cocktail</b> Finest Icelandic prawns and a Marie-rose dressing.	£6.75
<b>Brie</b> ✓ Breaded and deep-fried served with Redcurrant jelly.	£6.75
<b>Homemade Pate</b> Served with toast, salad and chutney on the side.	£5.45
<b>Battered Mushrooms</b> ✓ Whole mushrooms battered and served with home-made garlic dip.	£3.85
<b>Flash Fried Prawns</b> With garlic, sage, chilli and onions.	£8.45
<b>Tiger King Prawns</b> Extra large prawns pan fried in the shell with garlic. Price per prawn.	£3.95
<b>Sautéed King Scallops</b> Fresh king scallop's sautéed with onions and garlic butter.	£10.45
<b>Roast Belly Pork</b> With homemade apple sauce .	£6.25
<b>Rythre Hot Ribs</b> Hot, spicy, smoky, sticky and ribby!	£6.45
<b>Beer Battered Haggis</b> Served with homemade gravy.	£5.95
<b>Rythre Chilli Nacho's</b> Topped with cheese and baked. (great for sharing)	£5.95



*If you cannot see what you're looking for please ask.*



# **THE RYTHRE ARMS** **STEAKHOUSE**

**Good beef** cattle have three main requirements. Firstly, the cow should be grass fed which allows it to grow normally. Secondly, it must be under 30 months old, anything older is past its best. Last and most importantly, it needs to have fat, if it doesn't have fat it won't eat well.

Once we have the right meat we mature it the traditional way by hanging. This is the same method that good butchers use although we leave it a bit longer. Times vary from two to three weeks depending upon the cut. Once we think it's ready we butcher it ourselves on the premises. This means we can cut any size steak you want!

**So, what do you want?** If it's flavour and tenderness then the fattier cuts, ribeye and sirloin are the best. The ribeye has fat through the middle so if you don't like a bit of fat, it's not for you. Rump is much leaner but still has bags of flavour with a firmer texture, great cooked up to medium but if you like your meat more well done you would be better with the ribeye or the sirloin. Fillet is the tenderest of them all. Beef cattle weighing around 1250lb only produce about 12lb of this luxurious cut. It may not have the flavour of the other steaks but it melts in your mouth and is the leanest of all. The T Bone with sirloin on one side and a small fillet on the other is the perfect choice for steak lovers. The meat is sweetest near the bone and our T bones are aged longer than all the other steaks.

**Rythre Monster** 78oz (2.2kg) £49.95

**Giant `T` Bone** 38oz (1.1kg) £39.95

**Jubilee `T` Bone** 25oz (700g) £31.45

**Baby `T` Bone** 18oz (500g) £25.95

**Double Rump** 32oz (900g) £27.95

**Double Sirloin** 32oz (900g) £35.95

**Sirloin** 14oz (400g) £21.95

Rump 8oz (225g) £16.95

Sirloin Rare – Med/Well

T-Bone Med/Rare – Med/Well

**Rump** 14oz (400g) £17.85

Fillet 8oz (225g) £13.45

Ribeye Med/Rare – Med/Well

**Extra Matured Ribeye** 16oz (450g) £25.95

8oz (225g) £18.45

**Fillet** 12oz (340g) £27.95

6oz (170g) £17.45

Or spoil yourself

200z (570g) £43.95

**Side Salad £2.50      Onion Rings £2.50**

All meals are served with seasonal vegetables and potatoes or chips

**Surf & Turf** your steak served with

2 huge tiger king prawns

£7.90 (plus price of steak)

fresh king scallops

£10.45 (plus price of steak)

**Pepper, Stilton, Mushroom or Diane Sauce** £2.80

*Please note that some steaks cooked well done can take over 45 minutes to cook*



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## **Rythre Rack of Lamb**

Roast saddle of lamb served with minted gravy.

£18.95

## **Crispy Belly Pork**

With a black pudding fritter and an apple and cider sauce.

£15.95

## **Beef Stroganoff**

Small pieces of beef fillet sautéed with shallots, mushrooms and garlic. Finished with French mustard, Cognac and cream.

£22.95

## **Old Mill Pie**

A steak and ale pie made with our finest steak and Snaith's finest Old Mill Bitter. With a short crust pastry top.

£15.95

## **Steak, Stilton & Red Wine Pie**

Slow cooked, super rich pie topped with short crust pastry.

£15.95

## **Chateaubriand** *between two!*

Matured fillet steak sealed on the grill and then roasted to your liking with shallots and mushrooms, presented on a platter with red wine sauce. Approx. 200z. (570g, not available Saturdays)

£49.95

## **HK Roast Duck**

Marinated boneless duck served on spring onions with plum sauce.

£15.95

***New!***

## **Chicken Veronique**

Chicken fillet sautéed in butter with onion, white wine, cream and white grapes.

£17.45

***New!***

## **Ham Steak (with goats cheese, pear & apricots)**

A grilled ham steak topped with goats cheese and a pear and apricot compote.

£17.95

## **Roast Salmon**

Fresh salmon fillet, roasted with olive oil and served with creamy Hollandaise.

£17.95

***New!***

## **King Prawn Marinara**

Peeled king prawns in a tomato, garlic and basil sauce. Served on a bed of Linguine.

£17.95

***New!***

## **Mushrooms and Stilton**

Mushrooms and shallot's sautéed in garlic, finished with brandy cream and crumbly English Stilton. Served with rice.

£14.45

## **Rythre Ribs**

They're back! A LARGE plate of meaty rib's in a Bourbon BBQ sauce.

£17.95

Please ask for further vegetarian options or if you can't find what you're looking for!

# THE RYTHRE ARMS STEAKHOUSE

<b>Homemade Tiramisu</b>	£5.95
<b>Meringue Nest</b> with Fruits of the Forest, Ice cream and Raspberry Coulis	£4.95
<b>Sticky Toffee Pudding</b>	£4.95
<b>Hot Chocolate Fudge Cake</b>	£4.95
<b>Homemade Jam Roly Poly</b>	£4.95
<b>Homemade Treacle Sponge</b>	£4.95
<b>Homemade Lemon Cheesecake</b>	£5.95
<b>Homemade Bannoffi</b>	£4.95
<b>Strawberry Meringue Syllabub</b>	£5.45
<b>Belgian Waffle</b> with Chocolate Ice Cream and Golden Syrup	£5.45
<b>Brandy Snap Basket</b> with fresh strawberries, vanilla ice-cream and cream	£4.95
<b>Crème Brulee</b>	£4.45
<b>Vanilla or Chocolate Ice-cream</b>	£3.45

All our speciality coffees are made with Fair-trade Starbucks coffee beans.



<b>Cappuccino</b>	£2.00
<b>Latte</b>	£2.00
<b>Americano</b>	£2.00
<b>Espresso</b>	£1.40
<b>Grand Espresso</b>	£2.00
<b>Tetley's Tea</b>	£2.00
<b>Hot Chocolate</b>	£2.00
<b>Irish Coffee</b>	£4.95
<b>Napoleon Coffee</b>	£4.95
<b>Calypso Coffee</b>	£4.95
<b>Jamaican Coffee</b>	£4.95
<b>Prince Charles</b>	£4.95
<b>Baileys Coffee</b>	£4.95
<b>Baileys Hot Chocolate</b>	£4.95

**Head Chef – Andy Bennett**

Don't forget, you can now reserve tables, print menu's and see special offers at our website.

[www.rythrearms.co.uk](http://www.rythrearms.co.uk)

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Please note that service is not included in the price, all weights are approximate.