



THE RYTHRE ARMS STEAKHOUSE

Welcome

Garlic Bread ✓ Ciabatta with garlic butter and cheese.	£2.95
Creamy Garlic Mushrooms ✓ Served with a large Ciabatta crouton.	£4.95
Homemade soup of the day	£3.95
Prawn Cocktail Finest Icelandic prawns and a Marie-rose dressing.	£6.45
Brie ✓ Breaded and deep-fried served with Redcurrant jelly.	£6.45
Homemade Pate Served with toast, salad and chutney on the side.	£4.95
Battered Mushrooms ✓ Whole mushrooms battered and served with home-made garlic dip.	£3.45
Flash Fried Prawns With garlic, sage, chilli and onions.	£7.95
Tiger King Prawns Extra large prawns pan fried in the shell with garlic. Price per prawn.	£3.75
Sautéed King Scallops Fresh king scallop's sautéed with onions and garlic butter.	£9.95
Roast Belly Pork With homemade apple sauce .	£5.95
Rythre Buffalo Wings Hot, spicy, smoky, sticky and wingy!	£4.95
Fresh Dressed Crab Served with a zingy lemon mayonnaise.	£6.45

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





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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) £45.95
Giant `T` Bone	38oz (1.1kg) £32.95
Jubilee `T` Bone	25oz (700g) £27.95
Baby `T` Bone	18oz (500g) £22.95
Double Rump	32oz (900g) £29.95
Double Sirloin	32oz (900g) £31.95
Sirloin	14oz (400g) £19.45 8oz (225g) £14.95
Rump	14oz (400g) £18.45 8oz (225g) £14.45
Extra Matured Ribeye	16oz (450g) £21.95 8oz (225g) £16.45
Fillet	12oz (340g) £25.95 6oz (170g) £16.45 Or spoil yourself 20oz (570g) £39.95

Side Salad £2.00 Chips £2.00 Onion Rings £2.00

Surf & Turf your steak served with
2 huge tiger king prawns
fresh king scallops

£7.50 (plus price of steak)
£9.95 (plus price of steak)

Pepper, Béarnaise or Diane Sauce £2.50

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



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Rack of Lamb

Roast saddle of lamb with Scottish haggis and Bell's whisky gravy. £17.95

Crispy Belly Pork

With a black pudding fritter and an apple and cider sauce. £14.95

Fillet Au Poivre

Small pieces of beef fillet sautéed with shallots and mushrooms finished with cracked black pepper, cognac and cream. £21.95

Old Mill Pie

With a short crust pastry top. £14.95

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 Béarnaise sauce. Approx.20oz. (570g, not available Saturdays) £45.95

Duck Breast Fillet

With a Bell's whisky and marmalade sauce. £15.95

Baked Chicken Breast

Free range chicken fillet stuffed with goats cheese, wrapped in smoked bacon and baked in the oven. £16.45

Fillet with Lobster Sauce

10oz. fillet steak cooked to your liking and served with either king scallops or king prawns in a lobster sauce. £31.95

Smoked Salmon Bake

Fresh organic salmon fillet, topped with smoked salmon, gruyere cheese. Served with a creamy mustard sauce and boiled rice. £16.95

Roast Cod & Cherry Vine Tomato's

Sustainable cod loin with a little fresh garlic, smoked sea salt and olive oil. £16.95

Feta Bake

A slice of Feta, chilli, tomato, garlic and olive oil with toasted Ciabatta. £12.95

Mushrooms & Cheese

Portabello mushrooms topped with goats cheese and sun-dried tomato's and baked. Drizzled with garlic and olive oil dressing. £14.45

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Homemade Tiramisu	£4.95
Meringue Nest with Fruits of the Forest, Ice cream and Raspberry Coulis	£4.95
Hot Chocolate Fudge Cake	£4.95
Homemade Jam Roly Poly	£4.95
Homemade Treacle Sponge	£4.95
Homemade Lemon Cheesecake	£4.95
Homemade Bannoffi	£4.95
Strawberry Meringue Syllabub	£4.95
Belgian Waffle with Chocolate Ice Cream and Golden Syrup	£4.95
Crème Brulee	£3.95
Vanilla or Chocolate Ice-cream	£2.95

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



Cappuccino	£2.00
Latte	£2.00
Americano	£2.00
Espresso	£1.40
Grand Espresso	£2.00
Tetley's Tea	£2.00
Hot Chocolate	£2.00
Irish Coffee	£4.45
Napoleon Coffee	£4.45
Calypso Coffee	£4.45
Jamaican Coffee	£4.45
Prince Charles	£4.95
Baileys Coffee	£4.95
Baileys Hot Chocolate	£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

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

