



 RYTHRE ARMS 
STEAKHOUSE

MENU

Welcome to the Rythre Arms Steakhouse

The Rythre has been run by the Linley family for over 40 years starting with Eric & Marina and now by Tony & Lisa. We pride ourselves on offering some of the best beef the UK produces along with poultry, lamb, pork and seafood. We really hope you enjoy your meal and if there's something different you would like us to do please just ask one of the team.

Established 1983.



Rythre Arms Steak Seasoning £6.95

Allergens and Intolerances

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available upon request. The following icons depict **DAIRY** 🥛 **WHEAT** 🌾 **NUTS** 🌰

Ingredients

Many of our dishes use ingredients sourced locally but beef comes from all over the UK, we use many suppliers to try and get the best quality all of the time.

Steak

Good beef cattle have three main requirements. Firstly, the cow should be grass fed which allows it to grow at normal rate. 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 five 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 (should be cooked medium rare minimum to render the fat down). 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 Famous Rythre T Bones 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 a bone-in steak is aged longer than all the others.

To Start

Garlic and Chilli Pork Scratchings 8.95

New Zealand Mussels in a cream, white wine & garlic sauce 13.95 🥛

Homemade Soup (please ask for today's choice) 7.95 🥛🌾

Prawn Cocktail with Bloody Mary Marie Rose 12.95

Flash Fried King Prawns, garlic, chilli, onion & sage 14.95 🥛

Huge Tiger King Prawn tail, sautéed in garlic butter 8.95 (price per prawn) 🥛

Roast Belly Pork with Apple and Cider sauce 10.95

Homemade Chicken Liver Pate & Chutney 10.45 🥛🌾🌾

Belly pork spare ribs in spicy BBQ sauce 12.95 🌾

Deep fried breaded Brie, Tomato & Chilli Chutney 11.95 🥛🌾🌾

Panko Buttermilk Chicken Goujons with a Gorgonzola and soured cream dip 10.45 🥛🌾

Ciabatta Garlic Bread topped with cheese 6.95 🥛🌾

Gambas Pil Pil. Tiger prawns cooked in the oven with olive oil, garlic and chilli 11.95

Rythre Beef Taco's. Spicy beef brisket taco's, served with yoghurt and garnished with cheese 10.95 🥛🌾🌾

The Steak

38oz Sharing 'T' Bone (1.1kg) 105.95 for 2!

Chateaubriand (570g) 110.95 for 2!

Trio of Steaks (650g) 97.95 for 2!
6oz Fillet, 8oz Rump & 8oz Sirloin

Sharing steaks will be served on a chopping board to cut up as you like and include two steak sauces of your choice. 🍴🍴

20oz Medium 'T' Bone (600g) 66.95

12oz Sirloin (340g) 45.45

16oz Rump (480g) 43.95 8oz Rump (240g) 23.95

8oz Fillet (240g) 45.95

14oz Ribeye (480g) 49.95

The Sides

All meals are served with twice cooked hand cut chips and a medley of seasonal greens but if you fancy something extra we've got these amazing sides to compliment your meal.

Surf & Turf – 2 Tiger King Prawns	17.90 🍴	Sautéed Garlic Mushroom	6.00 🍴
Chorizo Mac Cheese	6.50 🍴🍴	Caesar Salad, Anchovies & Croutons	6.00 🍴🍴
	Onion Rings	3.50 🍴	

The Sauces

Rythre Steak, Blue Cheese, Red Wine & Mushroom, Pepper Sauce 4.00 🍴🍴
Bordelaise (A rich beef jus with bone marrow) 4.00

The Mains

Lamb Rump
Served with mashed potato & a minted gravy 29.95 🍴🍴

Rythre Mixed Grill

8oz Rump Steak, Lamb Rump Steak and Belly Pork, Black Pudding Fritter. Just the best bits a bit bigger! 40.95 🍴

Beef Stroganoff (or Mushroom 19.95)

Small pieces of beef fillet sautéed with shallots, mushrooms and garlic. Finished with French mustard, Cognac and cream 34.95 🍴

Rythre Cow Pie (minimum cook time 30 minutes)

A large steak and ale pie made with local pale ale, extra lean steak and mushrooms. In a dish with a short crust pastry top 19.95 🍴🍴

Beef Wellington (minimum cook time 30 minutes)

Fillet steak wrapped in bacon, pate and puff pastry. Served with a red wine & mushroom sauce. 47.95 🍴🍴

Half Roast Duck

Part-boned half duck with a plum & orange sauce 26.95 🍴🍴

The Mains (continued)

Rythre Wrapped Chicken

Marinated chicken fillet wrapped in smoky bacon. Served with a wild mushroom and garlic cream sauce. 21.95 

Roast Red Pepper and Bean Lasagne

Vegan friendly lasagne with Béchamel and cheese flavour topping 18.95 

Sea Bass Fillet & New Zealand Mussels



























Boneless fillet of seared Sea Bass with New Zealand green shell mussels, cream, garlic & Samphire 24.95 

Wagyu Cheese Burger

12oz Wagyu beef burger topped with Monterey Jack, Chorizo and Jalapeños, aioli on the side. 24.95  

Desserts

We know you will be full so why not take a dessert home? Boxed up to order and £2.00 cheaper!!

Homemade Treacle Sponge	7.95	 	Pimm's Strawberry Eton Mess	10.95	
Hot Chocolate Fudge Cake	8.95	  	Rythre Chocolate Monster	10.95	  
Homemade Jam Roly Poly	8.95	  	(Chocolate Brownie, Chocolate sauce and Chocolate		
Homemade Lemon Cheesecake	10.95	  	Ice-cream)		
House Cheesecake	10.95	  	Classic Crème Brûlée	7.95	  
Banoffee Pie	9.95	  	Vanilla or Chocolate Ice-cream	5.95	 

Not a Dessert?

Rythre Cheese Board

A selection of cheese, some local and some classics, served with crackers, grapes and chutney. 13.50

Mexpresso/Espresso Martini 11.50

Baby Guinness 4.95

We also have a selection of digestifs from Cognac to Grappa and everything in between.

Please ask your server for further information.

Coffees

Cappuccino	4.00	Napoleon Coffee	9.50
Latte	4.00	Calypso Coffee	9.50
Americano	3.50	Jamaican Coffee	9.50
Espresso	3.50	King Charles	9.50
Grand Espresso	4.50	Baileys Coffee	9.50
Yorkshire / Flavoured Tea	3.50	Baileys Hot Chocolate	9.50
Hot Chocolate	4.00	Rythre Special Coffee (Large Cognac & Kahlua)	
Irish Coffee	9.50	Very strong	13.95

Signature Cocktails

River Wharfe Iced Tea	13.50	Rythre Old Fashioned	11.00
<small>Vodka, Gin, Reposado Tequila, Rum, Triple Sec, Apple 55</small>		<small>Bourbon, Scotch, Bitters & soda, Orange Twist</small>	
The Apple Sinner	10.50	Baby Guinness	4.95
<small>Southern Comfort, Fireball Whiskey, sour mix and topped with cloudy apple juice</small>		<small>Coffee Tequila topped with Baileys Irish Cream</small>	
Sex in the Cow Park	10.95	Elderflower Collins	11.00
<small>Peach Schnapps, Curacao, Vodka, Orange Juice</small>		<small>St Germain Elderflower Liqueur, Gin, Elderflower Tonic, Sours</small>	
Limonita	9.00	Pornstar Martini	10.50
<small>Lemon Gin, Limoncello, Sours and Lemon tonic</small>		<small>Vanilla Vodka, Passion fruit liqueur, Lime, shot of Prosecco</small>	
Bloody Mary	9.00	Mexpresso/Espresso Martini	11.50
<small>Large Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Celery Salt</small>		<small>Coffee Tequila/Kahlua, Vodka, Espresso</small>	

HOUSE WINES & BY THE GLASS

- 1. Sauvignon Blanc, Origen, Chile**
28.00/bottle 5.20/125ml 10.40/250ml
- 2. Pinot Grigio, Cielo, Italy**
28.00/bottle 5.20/125ml 10.40/250ml
- 3. Pinot Grigio Blush, Cielo, Italy**
28.00/bottle 5.20/125ml 10.40/250ml
- 4. Merlot, Old Museum, Franschoek Cellar, South Africa**
30.00/bottle 5.50/125ml 11.00/250ml
- 5. Rioja Crianza, Asua, Cune, Spain**
33.00/bottle 5.90/125ml 11.80/250ml
- 6. Malbec, Zuccardi Los Olivos , Argentina**
34.00/bottle 6.25/125ml 12.50/250ml



CHAMPAGNE AND SPARKLING

7. Prosecco, Italy

A classic Prosecco with a fine mousse and a fresh green pear character. Soft and pillowy on the palate with a lingering finish.

31.00 bottle 7.50 / 125ml

7a. Prosecco Rose, Italy

A delightfully fresh and fruity Prosecco that fills the glass with red summer berries and white flowers.

33.00 bottle 8.00 / 125ml

7b. Brut Royale Franschoek Cellar, South Africa

Enticing aromas of lemon cream and almond biscotti lead with a soft burst of fresh lemon and orange peel, with flavours of tropical fruit, good balance and a seamless finish.

33.00 bottle 8.00 / 125ml

8. Nyetimber Classic Cuvee, England

A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent. Elegantly shaped and supremely poised. 59.00

9. Taittinger Les Folies de la Marquetterie

This is a subtle, delicate wine with gentle nuances of brioche and hazelnut.

The palate is dry and crisp with sufficient acidity to give a long, lingering, balanced finish. 109.00

WHITE WINE

10. Signature Series Riesling, Robert Oatley, Australia

Bags of fresh lemon-lime citrus and green apples on the nose and palate, some floral notes and a bright, crisp acidity 33.00

11. Sauvignon Blanc, Esk Valley, New Zealand

Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs and pea pod.

It is dry and full bodied but a crisp finish provides freshness and length. 33.50

12. Rupert & Rothschild Baroness Nadine Chardonnay, South Africa

The fresh acidity and soft, textured palate make this ideal to serve with grilled meat and fish or with a simple vinaigrette salad.

It's complex, rounded and subtle, with notes of lemon, mango and toasted macadamia nuts. 44.00

14. Chablis, Domaine Seguinot-Bordet, France

Established winemaker Jean-Francois Bordet uses 100% Chardonnay grapes grown on plots rich in limestone. It's well rounded on the nose, soft in texture with classic citrus and verbena notes. 38.00

15. Château de Tracy, Pouilly-Fumé

An original sauvignon blanc. The aromatic expression intensifies and gains complexity as the wine breathes, revealing aromas of exotic and while fleshed fruit and of spices such as green pepper and aniseed. 57.00

ROSE

16. Chateau Puech-Haut Argali Rose, France

The Argali Rose is a blend of Grenache and Cinsault, from the sought after vineyards of Saint-Drezery. This is a truly sublime rose which gives neighbouring Provence a run for their money! 42.00

17. Compass Point, White Zinfandel, USA

An easy drinking fruity rose, light and refreshing. 29.00

RED WINE

18. Hancock & Hancock Grenache Shiraz, Australia

Shiraz brings its intense purple fruit and hallmark peppery spice, while the 25 percent Grenache adds a fragrant, floral note and a sprinkling of spice. 35.50

19. Viu Manent Carmenere Reserva, Chile

This wine is laden with cherry and plum alongside the usual spice and coffee characteristics found in good Carmenere. 34.00

20. Ripassa Valpolicella Superiore, Italy

Excellent example of Valpolicella from the family team at Zenato, with big cherry flavours and a generous dollop of fragrant spice and flinty herbs. 66.00

21. Robert Oatley Signature Series Shiraz

No beating around the bush here, simply a generous expressive Shiraz with dark fruit and black chocolate flavours. A classic Australian. 36.00

22. Gaja Magari, Ca'Marcanda, Tuscany, Italy

This classic wine starts fresh then develops balsamic notes and scents of graphite, juniper and liquorice. 130.00

23. The Last Elephant, Franschoek Cellar, South Africa

A red wine blended from the best batches the winery can produce every year. Polished black fruit, evident tannins yet supple with a complex palate and well-integrated modern finish "An iron fist in a velvet glove". 69.00

24. Cotes du Rhone Rouge, Guigal, France

Full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine. 35.00

25. Foncalieu Minervois, France

A Red wine from Languedoc-Roussillon, France. Made from Shiraz/Syrah. Dry but easy drinking. 34.50

26. Rubicon, Meerlust Estate, South Africa

Intense dark fruit juiciness coming from a renowned Cabernet Sauvignon vintage. 64.00

27. Esk Valley Pinot Noir, New Zealand

Classic, soft-textured new world Pinot Noir, elegant and eminently drinkable. 38.00

28. Warwick Estate Trilogy, South Africa

Soft, fine red fruits, red plums and red cherries fill the mouth, with dark cacao bean. Good acidity supports a well-rounded, lengthy finish. 61.00

29. Little Rascal Shiraz, Australia

Made by the McPherson Wine Company in Central Victoria, this fruity and flavoursome Shiraz is a great introduction to Australian Shiraz. Very easy drinking! 31.00

30. The Chocolate Block, South Africa

An exotic and vibrant wine with an iron edge running alongside the inky core of prunes, mulberries, cloves and boasting floral notes, firm ripe tannins on the palate covered by plums and blackberries 54.00

31. Sumaridge Pinotage, South Africa

A full, rounded and fruity Pinotage that abounds with black cherry, plum and dark berry fruit aromas. 35.00

33. Claret, Boncoeur, Chateau Gloria in St. Julien, France

It is made in the purest tradition of the appellation creating a well-rounded, and balanced Classic Claret perfect for all occasions! £48.00

34. Big Beltie, Cabernet Sauvignon, Languedoc, France

A great value cabernet that works perfect with steak. 32.00

35. Chateau Langoa Barton St Julien, France

Bright, perfumed nose with forward, ripe summer berries, cassis, hints of violets and finishes with some toasted oak. 145.00

36. Chateau Eglise Clinet, Pomerol 2013 France

Lucid in colour, it has a quintessential L'Eglise-Clinet bouquet with blackberry, raspberry coulis, liquid minerals and hints of iris and incense. 275.00

We also have available an extensive selection of champagne, as well as aperitifs, digestives, dessert wines, cognacs and port.

Taittinger Rose £90, Laurent Perrier Rose £130, Moet Chandon Grand Reserve 2013 £110, Bollinger £105, Taittinger Brut Reserve £85, Veuve Clicquot Yellow Label £85 Louis Roederer Cristal £370

Rythre Steak Seasoning
Perfect for steak or just
about anything else you
care to season.



Rythre Steak knife and
Voucher Gift Box
Tick a meat lovers box!

