



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 Steak Bao Buns

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

Pork Scratchings (great to share) 8.95

New Zealand Mussels in a cream, white wine & garlic sauce 14.95 

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

Prawn Cocktail with Bloody Mary Marie Rose 13.95

Roast Belly Pork with Apple and Cider sauce 12.95

Homemade Chicken Liver Pate & Chutney 12.45   

Belly pork spare ribs in spicy BBQ sauce 14.95  

Panko Buttermilk Chicken Goujons with a Thai Sweet Chilli sauce 11.45  

Ciabatta Garlic Bread topped with cheese 7.95  

Gambas Pil Pil. Tiger prawns cooked in the oven with olive oil, garlic and chilli 14.95 

Rythre Beef Taco's. Spicy beef brisket taco's, served with yoghurt and garnished with cheese 12.95 

The Steak

38oz Sharing 'T' Bone (1.1kg) 119.95 for 2!

Chateaubriand (570g) 125.95 for 2!

Trio of Steaks (650g) 112.95 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) 75.95

12oz Sirloin (340g) 45.45

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

8oz Fillet (240g) 49.95

14oz Ribeye (480g) 57.95

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.

The Sides

Surf & Turf – Gambas Pil Pil  14.95

Chorizo Mac Cheese   7.00

Sautéed Garlic Mushroom  6.50

Onion Rings  4.00

The Sauces

Rythre Steak, 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 34.95

Rythre Mixed Grill 

Rump Steak, Lamb Rump Steak and Belly Pork, Black Pudding Fritter. Just the best bits a bit bigger! 46.95

Beef Stroganoff (or Mushroom 22.95) 

Small pieces of beef fillet sautéed with shallots, mushrooms and garlic. Finished with French mustard, Cognac and cream 39.95

Rythre Cow Pie (minimum cook time 30 minutes)  

A large steak and ale pie made with local best bitter, extra lean steak and mushrooms. In a dish with a short crust pastry top 23.95

The Mains (continued)

Rythre Wrapped Chicken

Marinated chicken fillet wrapped in smoky bacon with a wild mushroom and garlic cream sauce. 26.95

Roast Red Pepper and Bean Lasagne

Vegan friendly lasagne with Béchamel and cheese flavour topping 19.95

Sea Bass Fillet & New Zealand Mussels

Boneless fillet of seared Sea Bass with New Zealand green shell mussels, cream, garlic & Samphire 28.95

Wagyu Cheese Burger

12oz Wagyu beef burger topped with Monterey Jack, Chorizo and Jalapeños, aioli on the side. 28.95

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	9.95	Pimm's Strawberry Eton Mess	10.95
Hot Chocolate Fudge Cake	10.95	Rythre Chocolate Monster	12.95
Homemade Jam Roly Poly	9.95	(Chocolate Brownie, Chocolate sauce and Chocolate Ice-cream)	
Homemade Lemon Cheesecake	11.95	Classic Crème Brûlée	9.95
House Cheesecake	11.95	Vanilla or Chocolate Ice-cream	5.95
Banoffee Pie	11.95		

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

HOUSE WINES & BY THE GLASS

1. Sauvignon Blanc, Origen, Chile 29.95/bottle 5.90/125ml 11.40/250ml
2. Pinot Grigio, Cielo, Italy 29.95/bottle 5.90/125ml 11.40/250ml
3. Pinot Grigio Blush, Cielo, Italy 29.95/bottle 5.90/125ml 11.40/250ml
4. Merlot, Old Museum, Franschhoek Cellar, South Africa 31.00/bottle 6.25/125ml 12.00/250ml
5. Rioja Crianza, Asua, Cune, Spain 34.00/bottle 6.50/125ml 12.80/250ml
6. Malbec, Zuccardi Los Olivos , Argentina 35.00/bottle 6.75/125ml 13.50/250ml

CHAMPAGNE AND SPARKLING

7. Prosecco, Italy

A classic Prosecco with a fine mousse and a fresh green pear character. 32.00

7a. Prosecco Rose, Italy

A delightfully fresh and fruity Prosecco that fills the glass with red summer berries and white flowers. 35.00

8. Nyetimber Classic Cuvee, England

A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. 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. 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. 36.50

11. Gavi, Roberto Sarotto Tenuta Manenti Bric Sassi, Italy

Forward, Citrus and white peach nose with and exotic fruit seam. Plenty of ripeness, verging tropical fruit with pineapple, guava and finely balanced with a mineral backbone that offers a linear structure. Grown up Gavi. 44.00

12. 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. 41.00

13. 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

14. Saint Roseline Prestige Rose, France

Aromatic red summer berries, white stone fruit, and grapefruit pith. Luscious, juicy palate with creamy texture and refreshing acidity, evolving into a citrus-stone fruit core and delicate mineral-spiced finish 42.00

15. Compass Point, White Zinfandel, USA

An easy drinking fruity rose, light and refreshing. 29.95

RED WINE

16. 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. 37.50

17. Ripasso Valpolicella, Italy

Impressive, ripe black fruit with plenty of spice. An excellent Ripasso Valpolicella. 66.00

18. Robert Oatley Signature Series Shiraz

No beating around the bush here, simply a generous expressive Shiraz with dark fruit and black chocolate flavours. 38.00

19. 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

20. Cotes du Rhone Rouge, Guigal, France

Full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine. 38.00

21. Rubicon, Meerlust Estate, South Africa

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

22. Esk Valley Pinot Noir, New Zealand

Classic, soft-textured new world Pinot Noir, elegant and eminently drinkable. 39.00

23. 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

24. 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! 33.00

25. 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 56.00

26. 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

27. Big Beltie, Cabernet Sauvignon, Languedoc, France

A great value cabernet that works perfect with steak. 36.00

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!

