



# THE RYTHRE ARMS STEAKHOUSE

## Welcome

### **NZ Mussels**

New Zealand mussels in a cream, garlic and brandy sauce £9.95

### **Garlic Bread** ✓

Ciabatta with garlic butter and cheese. £4.95

### **Creamy Garlic Mushrooms** ✓

Served with a large Ciabatta crouton. £5.95

### **Homemade soup of the day**

£5.45

### **Blood Mary Prawn Cocktail**

Finest Icelandic prawns and a Tomato Vodka Marie-rose dressing. £9.45

### **Brie** ✓

Breaded and deep-fried served with Red Onion Chutney. £7.95

### **Homemade Pate**

Served with toast, salad and chutney on the side. £7.45

### **Battered Mushrooms** ✓

Whole mushrooms battered and served with home-made garlic dip. £4.95

### **Flash Fried Prawns**

With garlic, sage, chilli and onions. £11.95

### **Tiger King Prawns**

Extra large prawns pan fried in the shell with garlic. Price per prawn. £4.95

### **Sautéed King Scallops**

Fresh king scallop's sautéed with onions and garlic butter. £14.95

### **Roast Belly Pork**

With homemade cider apple sauce. £7.95

### **Rythre Hot Ribs**

Hot, spicy, smoky, sticky and ribby! £9.45

### **Beer Battered Haggis**

Served with homemade gravy. £7.45

### **Chicken Goujons**

Fried then topped with Pepper Jack Cheese and Jalapenos £8.45



# 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) £58.95

**Jubilee 'T' Bone** 30oz (900g) £48.95  
**Medium 'T' Bone** 20oz (600g) £37.95

**Double Rump** 32oz (960g) £36.95

**Sirloin** 14oz (400g) £31.95  
8oz (225g) £24.95

**Rump** 14oz (400g) £25.95  
8oz (225g) £18.95

	Cooking guide:
Rump	Blue – Medium
Sirloin	Rare – Med/Well
T-Bone	Med/Rare – Med/Well
Fillet	Blue – Med/Well
Ribeye	Med/Rare – Med/Well

**Extra Matured Ribeye** 12oz (340g) £33.95  
8oz (225g) £25.95

**Fillet** 12oz (340g) £36.95  
6oz (170g) £24.95  
Or spoil yourself  
20oz (570g) £49.95

**Side Salad £2.50**

**Onion Rings £2.50**

**Surf & Turf** your steak served with

Huge tiger king prawns x 2

£9.90 (plus price of steak)

Fresh king scallops

£14.95 (plus price of steak)

Deep fried brie

£4.45 (plus price of steak)

Extra meaty Rythre Hot Ribs x 2

£6.00 (plus price of steak)

**Rythre Steak Sauce** a creamy mustard sauce with a kick! £3.00

**Pepper, Diane Sauce, Stilton** £3.00



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## **Beef Wellington**

8oz fillet steak topped with homemade pate then wrapped in smoky bacon and puff pastry. Cooked approximately rare to medium. Served with red wine & mushroom sauce

£35.95

## **Rythre Mixed Grill**

8oz Extra Mature Ribeye Steak, Rythre Garlic Lamb Chops and Crispy Belly Pork  
Just the best bits!

£36.95

## **Beef Stroganoff**

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

£24.95

## **Doom Bar Pie**

A steak and ale pie made with our finest steak, mushrooms and Sharps Doom Bar Bitter. With a short crust pastry top.

£16.95

## **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.20oz. (570g, not available Saturdays)

£65.95

## **Roast Duck**

Marinated boneless duck served with an orange and plum sauce.

£18.95

## **Creamy Chicken & Portobello Mushroom**

Fresh chicken fillet and Portobello mushrooms sautéed with shallots, garlic and finished with white wine and cream. Served with rice.

£18.95

## **Rythre Chop**

Rack of premium Lamb chops. Marinated in garlic and rosemary.

£24.95

## **Roast Salmon Steak**

Herb crust salmon fillet roasted in the oven and served with tomato and basil sauce

£17.95

## **Rythre Hot Ribs**

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

£17.95

## **Mushroom Stroganoff**

Portobello mushrooms sautéed with shallots and garlic. Finished with French mustard, Cognac and cream

£13.95

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



# THE RYTHRE ARMS STEAKHOUSE

**Mature Cheddar, Stilton & Biscuits served with grapes  
and vintage Port £9.95**

<b>Meringue Nest</b>	
with Fruits of the Forest, Ice cream and Raspberry Coulis	£6.95
<b>Sticky Toffee Pudding</b>	£6.95
<b>Hot Chocolate Fudge Cake</b>	£6.95
<b>Homemade Jam Roly Poly</b>	£6.45
<b>Homemade Treacle Sponge</b>	£6.45
<b>Homemade Lemon Cheesecake</b>	£6.95
<b>Homemade Tiramisu</b>	£7.95
<b>Homemade Bannoffi</b>	£7.45
<b>Eton Mess</b>	£7.45
<b>Rythre Chocolate Monster</b>	
Chocolate brownie, chocolate ice-cream and chocolate sauce	£7.95
<b>Crème Brulee</b>	£5.45
<b>Vanilla or Chocolate Ice-cream</b>	£4.95
<b>Cappuccino</b>	£2.50
<b>Latte</b>	£2.50
<b>Americano</b>	£2.20
<b>Espresso</b>	£2.20
<b>Grand Espresso</b>	£2.80
<b>Yorkshire Tea</b>	£2.20
<b>Hot Chocolate</b>	£2.50
<b>Irish Coffee</b>	£5.95
<b>Napoleon Coffee</b>	£5.95
<b>Calypso Coffee</b>	£5.95
<b>Jamaican Coffee</b>	£5.95
<b>Prince Charles</b>	£6.45
<b>Baileys Coffee</b>	£5.95
<b>Baileys Hot Chocolate</b>	£5.95
<b>Rythre Special Coffee (Large Cognac &amp; Kahlua) <small>very strong</small></b>	£8.95

**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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# THE RYTHRE ARMS STEAKHOUSE

**Early bird steak dinner available.**

**Served Monday to Thursday**

**6-7pm only in the Stable bar**

**6oz Burger & Chips £8.45**

**8oz Rump & Chips £11.45**

**16oz Rump & Chips £17.95**

**32oz Rump & Chips £26.95**

**Side orders available**

**Mushrooms £3.00**

**Side Salad £3.00**

**Onion Rings £3.00**

Sauces available from A'la Carte menu

