



THE RYTHRE ARMS STEAKHOUSE

Welcome

Fresh Mussels

Classic style, white wine, shallot, garlic, cream

£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 Cheese sauce 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 300z (900g) £48.95
Medium 'T' Bone 200z (600g) £37.95

Double Rump 320z (960g) £36.95

Sirloin

Cooking guide:

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

140z (400g) £31.95
 80z (225g) £24.95

Rump

140z (400g) £25.95
 80z (225g) £18.95

Extra Matured Ribeye

120z (340g) £33.95
 80z (225g) £25.95

Fillet

120z (340g) £36.95
 60z (170g) £24.95
 Or spoil yourself
 200z (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



THE RYTHRE ARMS STEAKHOUSE

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

Swordfish Steak

Pan-fried with basil, lemon and mint.

£19.45

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**

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

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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

