



(v) vegetarian
(ve) vegan

RUGBY LUNCH

ENGLAND V SCOTLAND

Saturday 4th February - KO 16:45pm

STARTER

SOUP OF THE MOMENT (ve)
cress, croutons, olive oil

TRADITIONALLY SMOKED SCOTTISH SALMON (carved from the trolley)
capers, shallots, lemon, brown bread & butter

PARFAIT OF CHICKEN LIVER
sourdough, quince jelly

WILD MUSHROOM WITH BLACK TRUFFLE
grilled sourdough, poached egg, spinach, pickled onion & hollandaise sauce

MAIN

GRILLED SEA BASS
risotto, peas, samphire, parmesan and lemon

CLASSIC PETERSHAM STEAMED STEAK & KIDNEY PUDDING
creamed potatoes, tenderstem broccoli

ROAST CHICKEN BREAST
truffle butter, braised leek, spinach, roast baby potatoes, jus

BEEF WELLINGTON
mash potato, baby carrots, french beans with bourbon jus

SAFFRON RISOTTO (ve)
grilled artichoke, caramelised carrot, peas, vegan cheese

SIDES £6.00

NEW POTATOES
parsley, garlic, butter

FRENCH BEANS
with broccoli

CHIPS
triple cooked

SALAD
mixed leaf

DESSERTS

CLASSIC CRÈME BRÛLÉE
shortbread biscuit

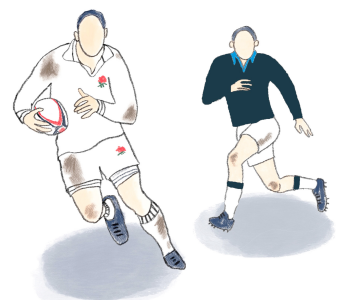
APPLE TART (v)
frangipane, salted caramel & vanilla ice cream

HOMEMADE ICE CREAMS & SORBETS
ICE CREAMS - tiramisu, vanilla, chocolate, coffee
SORBETS (ve) - kiwi, plum and ginger, elderflower, lemon, raspberry

BRITISH CHEESES (£5 supp)
three cheeses, celery, apricot butter, pear and apple chutneys

£69.00 per person

Jean-Didier Gouges, Head Chef



Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified