

RUGBY MENU - SAMPLE

STARTERS

COLCANNON SOUP (v)

cabbage, potato, onion, cream

SMOKED SALMON

capers, shallots, dill, brown bread

TWICE COOKED LOBSTER SOUFFLÉ

lobster bisque

SALT BEEF BRISKET

gherkins, capers, smoked mayonnaise

MAIN COURSES

FILLET OF HALIBUT

clams, borlotti beans, chives, nantais sauce

GAMMON STEAK

pont neuf potatoes, spinach, caramelised pineapple

CLASSIC PETERSHAM STEAK & KIDNEY PUDDING

mash potato, french beans

PAN-FRIED CALVES LIVER

bacon lardons, pearl onion, mash potato

PUY LENTIL DAHL (ve)

crispy kale, coconut yoghurt, tamarind sauce, sweet potato purée

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte

SALAD (ve)

mixed leaf, french dressing

GREEN BEANS (ve)

olive oil

BROCCOLI (ve)

tenderstem, olive oil

CHIPS (ve)

triple cooked

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu

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.

DESSERTS & PUDDINGS

CLASSIC CRÈME BRÛLÉE (v)
shortbread biscuit

APPLE TART (v)
vanilla ice cream

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)
*vanilla, chocolate, coffee,
hazelnut, pistachio*

SORBETS (ve)
*pear, lemon, plum and ginger,
kiwi, pineapple*

or

BRITISH CHEESE (£6 supp)

FOUR CHEESES (v)
celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER
oak smoked, alford

BLUE STILTON
blue veined, clawson

MAIDA VALE
semi soft, IPA washed, guernsey

SINODUN HILL
soft, goats milk, oxfordshire

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00
aszu 5 Puttonyos, Bene Pinceszet, Hungary

COCKTAILS

ESPRESSO MARTINI £14.50
vodka, kahlua, gomme syrup

LIQUOR COFFEE £13.50
whisky, amaretto, baileys, cointreau, tia maria, cognac

3 courses £69.00

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