



RESTAURANT

RUGBY LUNCH

21 February 2026

BREAD

Rosemary focaccia, whipped butter

TO START

Roasted winter tomato soup, herb oil

or

Venison tartare, spiced blackberry, smoked aioli

TO FOLLOW

Roasted lamb rump, imam bayildi spiced aubergine, pomegranate, dukkah

or

Fish market catch, black rice, lemon beurre blanc, samphire

or

Roasted pumpkin gnocchi, sage beurre noisette, roasted cobnuts

SWEET

Spiced toffee pudding, clotted cream ice cream

or

British cheese, no-waste pickles, relish & crackers

N - nuts | V - vegetarian | VE - vegan

3 Courses - £85 per person

*A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.
We want to offer you the best possible service so please let us know of any dietary requirements you may have upon booking.*