



RESTAURANT

RUGBY LUNCH

7 February 2026

BREAD

Rosemary focaccia, whipped butter

TO START

Spicy lentil soup, coriander raita

or

Beetroot cured Chalk Stream trout,
miso & orange, shaved fennel, pink peppercorn

TO FOLLOW

Haye Farm beef cheek bourguignon, pancetta,
creamy mushroom barley risotto

or

Fish market catch, roasted garlic mash, chilli & garlic butter sauce

or

Winter mushroom risotto, parmesan & truffle

SWEET

Winter fruit crumble, vanilla pod custard

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.*