



Rugby Day menu
2 Courses £35.95 per person

While deciding

Crusty bread, marinated olives, aioli, olive oil & balsamic vinegar (GFR,V,VGR) £7.95

Starters

Soup of the day, garlic croutons, fresh bread (GFR,V,VGR)

Watercress **salad**, poached pears, walnuts and blue cheese, house dressing (V,VGR)

Whitebait with tartar sauce, salad garnish, lemon wedge

Belgian **fishcakes**, salad garnish, sweet chilli sauce

Bruxelles **parfait**, chicken liver, red currant, warm bread, apricot and ginger chutney (GFR)

Main Course

Butternut squash **risotto**, Parmesan cheese, truffle oil (V,VGR,GF)

Shetland Blueshell **moules** marinière, shallots, fennel, garlic, white wine & frites (GFR)

Homemade king prawn **curry**, fragrant jasmine rice, naan bread, medium spiced

Wild boar **sausages**, colcannon mash, homemade gravy, onion chutney

Flemish beef **stew** slow-cooked with Belgian bruin beer, mushrooms, shallots & stoemp

*Aged 8oz ribeye **steak** with slow roasted tomato, rocket, garlic butter, frites (GFR)
(£5 supplement)*

Side dishes

Rocket & parmesan salad (V,GF) £4.50; Mediterranean salad with feta cheese (V,GF,VGR) £6.95;

Jasmine rice (V,VG,GF) £3.95; Fresh vegetables (GF,VG) £4.95; Stoemp (V,GF) £3.95;

Yogurt & mint coleslaw £4.95 Bucket of frites with Andalouse sauce (V,GFR,VGR) £4.75

Desserts are served separately if there's enough time

Please ask our team for the menu

*For allergens information please speak to a member of our team
12.5% discretionary service charge will be added to you bill. All tips go to our staff.*

Stoemp is Belgian mash with swede, carrot and parsnip.

(GF) = Gluten Free, (V) = Suitable for Vegetarian, (VG) = Suitable for Vegetarian & Vegan, (GFR, VR, VGR) = available on Request