



Twickenham Rugby Day menu

Warm rustic ciabatta & marinated olives, aioli, olive oil & balsamic vinegar £6.50

Garlic ciabatta bread with cheese and herbs £4.75

2 Courses £23.95

Starters

Soup of the day, herb croutons with warm ciabatta bread

Baked brie wrapped in Parma ham on a bed of olive oil ciabatta & mango chutney

Chicken and foie gras parfait with red currant, warm ciabatta & spicy plum chutney

Risotto Verde with asparagus, broad beans, petit pois and cream topped with rocket & parmesan shavings

Smoked haddock and salmon fishcakes on a bed of salad with sweet chilli

Main Courses

10oz Surrey Farm Ribeye steak with slow roasted vine tomato, mushroom, rocket, peppercorn sauce & chips (**£5 supplement**)

Recommended wine: Merlot Les Hipsters Barbe, Cotes du Bourg, France 13%

Whole rack of pork ribs cooked in bruin beer sauce & barbeque sauce with coleslaw and chips (**£5 supplement**)

Recommended wine: Château Fonsèche, Haut-Médoc, France 13%

Risotto Verde with asparagus, parmesan shavings, broad beans, petit pois and cream topped with rocket salad

Recommended wine: Sancerre Domaine des Chaintres, Joseph Mellot, France 12.5%

Cumberland pork sausages served with mash potato & bruin beer gravy

Recommended wine: Passori Rosso, Veneto, Italy 14%

Flemish Beef stew cooked with Belgian beer, mushrooms and shallots topped with mash potato

Recommended wine: Côtes du Rhône Gentilhomme, Ogier, France 13%

Shetland Blueshell moules marinière, onion, carrot, garlic, white wine & frites

Recommended wine: Chablis Lambin & Fils, France 12.5%

Side orders

Rocket & parmesan salad £3.95; Pan fried asparagus £3.75; Garlic French beans £3.75; Buttered curly kale £3.75; Mixed vegetables £3.95; Bucket of frites with Devos Lemmens mayonnaise £3.75; Creamy mash £3.75;

The desserts menu will be presented separately

12.5% discretionary service charge will be added to you bill. All tips go to our staff.

For allergens information please speak to a member of our team