

THE CAVALRY BAR

A TASTE BEFORE THE SHOW

Available from 4pm - 6.45pm

THE PRELUDE

GOCHUJANG SALMON BITES

Kimchi mayonnaise

BUTTERMILK FRIED SESAME CHICKEN 🍷

Barbecue sauce

ONION BHAJI

Mango chutney

WILD MUSHROOM BRUSCHETTA (VGO)

Whipped feta & Wiltshire truffle

BURRATA (V)

Chilli oil, potato & thyme sourdough

NEW YORK BAR CHEESE BURGER SLIDERS

Dill pickles, red onion jam, RCH signature burger sauce

THE MAIN EVENT

CAESAR SALAD

Baby Gem lettuce, anchovies, croutons, Parmesan
Add grilled chicken | Add smoked salmon

TOMATO & FETA SALAD (V) (VGO) 🍷

Kalamata olives, basil sourdough bread

SLOW COOKED BEEF RAGÚ

Rigatoni pasta, smoked pancetta, Parmesan

RUBENS CLUB SANDWICH

Free-range chicken, streaky bacon, egg, tomato, lettuce mayonnaise

BEER BATTERED FISH AND CHIPS

Mushy peas, curry sauce, chunky tartare

ENCORE

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

SEASONAL CRUMBLE (VG)

Tonka bean custard

SELECTION OF HOMEMADE ICE CREAM & SORBET

Choice of three;

Ice cream (V) - choice of three scoops:

Matcha, salted caramel, chocolate, rum & raisin, tiramisú, apple & Calvados

Sorbet (VG) - choice of three scoops:

Raspberry, lemon, mango, blackcurrant & gin

ENHANCEMENT FOR YOUR EVENING

GLASS OF PROSECCO £15

TWO-COURSE £35 | THREE-COURSE £45

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

🍷 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.
Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.