



BAR MENU

LIGHT BITES

MARINATED ITALIAN OLIVES (V) 5	SLOW ROASTED GARLIC (VE) 7.5 CRUSTY BREAD
DEVILLED WHITEBAIT 7.5 TARTARE SAUCE	CHEESE & TRUFFLE OIL FRIES (V) 6.5
CHIPOLATAS SAUSAGE BOWL 6 HONEY & MUSTARD	SKIN-ON FRIES, TRIPLE COOKED CHIPS (V) 5.5

PUB CLASSICS

SOUP OF THE DAY (V) 6 WARM BREAD	CHICKPEA FALAFEL (VE) 14 RUBY COLESLAW, HARISSA VEGAN MAYONNAISE, BRIOCHE BUN
PARFAIT DE FOIE DE VOLAILLE 9 GRILLED SOURDOUGH, CORNICHONS, PEAR & SAFFRON CHUTNEY	BEER BATTERED HADDOCK FILLET 15 TRIPLE COOKED HAND CUT CHIPS, PEAS PURÉE, TARTARE SAUCE
BREADED CHICKEN SCHNITZEL 14 GARLIC MAYONNAISE, TOMATO, GEM LETTUCE, TOASTED SOURDOUGH, FRENCH FRIES	MOULES MARINIÈRE 14 FRENCH FRIES
THE RUGBY TAVERN BURGER 16 GEM LETTUCE, TOMATO, BRAISED ONIONS, EMMENTAL, BRIOCHE BUN, FRIES	TOULOUSE SAUSAGES 16 MOUSSELINE POTATOES, RED WINE GRAVY, ONION RINGS

DESSERTS

VANILLA PANNACOTTA - 7.5
SPICED ROASTED PLUM (GF)

ICED NOUGAT - 7.5
CITRUS FRUIT COMPOTE (GF)

APPLE AND CINNAMON ROLL - 7.5
VANILLA ICE CREAM CARAMEL SAUCE

WARM CHOCOLATE & HAZELNUT CAKE - 7.5
PRALINE CHANTILLY (GF)

ASSIETTE DE FROMAGE - 12
FIGS & APPLE CHUTNEY, BAGUETTE

V - VEGETARIAN, DF - DAIRY FREE, VE - VEGAN, NG - NO GLUTEN, NGO - NO GLUTEN OPTION

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE THAT ANY OF OUR FOOD IS TOTALLY NUT-FREE OR SUITABLE FOR THOSE WITH OTHER ALLERGIES DUE TO CROSS-CONTAMINATION WITHIN THE KITCHEN. SOME OF OUR DISHES CONTAIN NUTS, AND OTHERS MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE CONSULT A STAFF MEMBER. THEY CAN PROVIDE YOU WITH INFORMATION ON WHICH OF THE 14 DECLARABLE ALLERGENS WE KNOWINGLY USE IN EACH DISH.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW, SHOULD YOU WISH FOR THIS TO BE REMOVED.