



SUNDAY LUNCH - 12-7PM

LIGHT BITES

SCOTCH EGG Bloody Mary ketchup 6.5

SAUSAGE ROLL roasted apple sauce 6.5

SMALL PLATES

SOUP OF THE DAY (veo) warm bread & butter - 7.5

CHICKEN LIVER PARFAIT toasted baguette, cornichon - 8

DEVILLED WHITEBAIT tartare sauce - 8

ASPARAGUS & TRUFFLE OIL RISOTTO (veo) - 8 / 15

MAINS

HEREFORD STRIPLOIN BEEF (ngo) horseradish - 24

SLOW ROASTED PORK BELLY (ngo) apple sauce - 20

FREE RANGE CHICKEN BREAST (ngo) chipolatas, sage & onion stuffing, bread sauce - 20

ROASTED BUTTERNUT, KALE & MUSHROOM WELLINGTON (ve) - 20

Sunday roasts are served with roast potatoes, maple roasted root vegetables, seasonal greens, Yorkshire pudding, rosemary & thyme gravy

BATTERED HADDOCK FILLET crushed peas, triple cooked chips, tartare sauce - 16

SPINACH & GOAT'S CHEESE RAVIOLI (v) tomato & herb salsa - 15

THE RUGBY TAVERN BURGER gem lettuce, beef tomato, braised onions, Emmental, brioche bun, fries, burger sauce - 16

CRISPY DUCK LEG (ng) sautéed new potatoes, red wine jus - 22

v - vegetarian, df - dairy free, ve - vegan, veo - vegan option, ng - no gluten, ngo - no gluten option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

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.

DESSERTS

VANILLA CRÈME BRÛLÉE (ng) - 7.5

STICKY TOFFEE PUDDING (ng) butterscotch sauce - 7

SOFT CENTRE CHOCOLATE PUDDING (ng) vanilla ice cream - 8

ETON MESS (ng) - 7.5

BLOOMSBURY CHEESE BOARD bread & house chutney - 14
Comte , Roquefort, Brie, Goat's cheese

single portion - 7

DESSERT WINE

		70ML	BOTTLE
5105D	MUSCAT DE SAINT-JEAN DE MINERVOIS, DM LAS TAILHADES, 2014, 375ML	5.5	25
5110CB	CHÂTEAU SEPTY MONBAZILLAC, BORDEAUX 75CL	4.9	45
5130CB	CORNEY & BARROW SAUTERNES 375ML	9.5	45
5140CB	SCHONBURGER BIDDENDEN VINEYARDS 2021 50CL	12	55

PORT

		70ML	BOTTLE
6135CB	CROFT, LATE BOTTLED VINTAGE	6.5	45
L6132CB	WARRE'S OTIMA 10 YEAR OLD TAWNY 50C	9	50
6155CB	FONSECA, GUIMARAENS 2008 VINTAGE	11	95
6172D	WARRE'S 1977		190

SHERRY

		70ML	
6190CB	AMONTALLADO ANTONIO BARBADILLO		5
6194CB	FINO JARANA EMELIO LUSTAU		6
6198CB	SAN EMILIO PEDRO JIMENEZ SOLERA RESERVA EMILIO LUSTAU		9

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