

ICONS OF
CHRISTMAS



R B G | RESTAURANT
BAR & GRILL

ICON MENU

3 COURSES 45.00

AVAILABLE UNTIL 5PM

STARTERS

Heritage Carrot Tostada ^{VG}

Soya cream labneh, peanuts, spring onion, toasted sesame, gochujang maple syrup & crispy corn tortilla

White Truffle Soup & Celeriac ^V

Truffle rarebit, cream & thyme

Crispy Fried Chilli Squid

Thai herbs, sweet chilli & noodle salad

Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

Chicken Skewers

Tikka spices, mint yoghurt & lime

MAINS

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share ^{VG}

Roast Turkey

Apricot & chestnut stuffing, pigs in blankets, gravy & cranberry sauce

Rump Steak

Served with fries & peppercorn sauce

Roast Spiced Squash ^{VG}

Miso cauliflower purée, crispy chickpeas & chestnut salsa

Miso Marinated Salmon

Scottish salmon fillet, miso, toasted sesame, spring onion, coriander & pickled red onion

Katsu Cauliflower

Japanese curry sauce with peanuts, sesame, pickled ginger & red onion, served with jasmine rice

DESSERTS

Christmas Plum Pudding ^V

Rum & raisin butter, brandy sauce

Clementine Posset ^V

Set clementine cream, spiced candied kumquat

Peanut Butter & Chocolate Brownie ^{VG}

Spiced cherry & cranberry compote, peanut brittle & vegan vanilla ice cream

Selection of Cheshire Farm Ice Cream ^V

Vegan flavours available on request

ADDITIONAL SIDES

Pigs In Blankets 6.50 | Beef Dripping Chips 6.50 | Mac & Cheese 6.50

Tenderstem Broccoli ^{VG} 6.00 | Super Greens Salad ^{VG} 6.00

ENCORE MENU

3 COURSES 58.00

STARTERS

Seared Scallops

Cauliflower purée, spinach, parsley, caper, lemon & brown butter sauce

Heritage Beetroot Tostada ^{VG}

Salt-baked beetroot, orange, spring onion, walnut & cranberry pesto, hazelnut & orange dressing, soy labneh & crispy corn tortilla

Kimcheese Croquettes ^V

Miso & sesame mayonnaise

Dirty Martini Prawn Cocktail

Wild red prawns, spiced tomato & horseradish sauce, white vermouth, lemon & spring onion

Korean Fried Chicken

Crispy marinated boneless chicken with Korean spices, sesame and sweet & spicy chilli sauce

MAINS

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share ^{VG}

Roast Turkey

Apricot & chestnut stuffing, pigs in blankets, gravy & cranberry sauce

Fillet Steak

Served with fries & peppercorn sauce
(5.00 supplement)

Roast Spiced Squash ^{VG}

Miso cauliflower purée, crispy chickpeas & chestnut salsa

Roasted Chicken

Caramelised parsnip purée, crispy chicken skin, mulled poached pears, parsnip crisps & veal jus

Roast Monkfish

Crushed new potatoes, watercress & aged balsamic

Katsu Cauliflower

Japanese curry sauce with peanuts, sesame, pickled ginger & red onion, served with jasmine rice

DESSERTS

Christmas Plum Pudding ^V

Rum & raisin butter, brandy sauce

Chocolate Brownie ^{VG}

Spiced cherry & cranberry compote, vegan vanilla ice cream

Sticky Toffee Pudding ^V

Candied pecans, vanilla ice cream

Spiced Ginger Cheesecake ^V

Gingernut biscuit crumb, caramelised orange, brandy snap tuile & miso caramel sauce

Selection of Cheshire Farm Ice Cream ^V

Vegan flavours available on request

Artisan Cheese Selection

Tunworth, Blue Monday, Lincolnshire Poacher, quince jelly, grapes, biscuits
(3.00 supplement)

DRINKS PACKAGES

SPARKLING WINE

3 x Tempio Prosecco Extra Dry 120.00

3 x Prosecco Rosé, Serena 1881 130.00

WINE

Choose any 3 wines from your selected package

PACKAGE ONE 100.00

Esprit Marin Picpoul de Pinet

Quercus Cabernet Merlot

Sessola Pinot Grigio Rosé

PACKAGE TWO 145.00

Sauvignon Blanc Dog Point

Malbec La Flor

Club 55

PACKAGE THREE 170.00

Chablis, Famille Brocard

Chateau Vieille Tour La Rose, St Emilion

Whispering Angel, Côtes de Provence Rosé

BEER & CIDER

A selection of 12 beers or ciders

Peroni 330ml 65.00

Asahi 330ml 65.00

Moretti 330ml 65.00

Old Mout Berries and Cherries 500ml 70.00

Bulmers 500ml 70.00

BOTTLED SPIRITS

Includes 6 mixers

Belvedere Pure Vodka 165.00

Hendrick's Gin 140.00

Havana Club Cuban Spiced Rum 145.00

Woodford Reserve Bourbon 150.00

Altos Plata Tequila 150.00

NO & LOW

3 x Steinbock 0% Sparkling Riesling 70.00

12 x Lucky Saint Lager 0.5% 60.00

12 x Lucky Saint Hazy IPA 0% 60.00

12 x Moretti Zero 60.00

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.

