

RGS

NIBBLES

ROSMARINA OLIVES £4.50

ARTISAN BREAD £7
with Roasted Chicken Skin & Salted Butter

STARTERS

RG's TIGER PRAWN COCKTAIL £18
Lemon Infused Tiger Prawns, Baby Gem Lettuce, Crayfish Tails, North Atlantic Prawns, Marie Rose Sauce

PRESSE OF CHICKEN TERRINE £16
Lemon Soaked Confit Chicken Terrine, Spiced Apricot Chutney, Caperberries

CORNISH CRAB, SALMON AND GRANNY SMITH APPLE RAVIOLI £18
Baby Pousse, Crab Bisque, Charcoal Oil

ROASTED CAULIFLOWER VELOUTÉ £12
Cauliflower Beignet, Soft Herbs

Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.

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MAINS

ROASTED ST GEORGES CHICKEN £26
Truffle Mash, Cauliflower Purée, Red Wine Jus

OLIVE OIL CONFIT CORNISH COD £26
Spelt Risotto, Sea Vegetables, Lemongrass and Lime Leaf Dashi

ROASTED SCOTTISH SALMON £26
Ratatouille Tartlet, Young Courgette, Sour Cream

CONFIT CELERIAC £25
Celeriac Mousse, Pickled Celery, Celeriac and Truffle Crumble, Lemon Vinaigrette, Salty Fingers, Celeriac Jus

FLAT IRON STEAK £34
*Roasted Roscoff Onion, Creamed Potato, Glazed Yukon Carrot
(Upgrade to a 180g Surrey Farm Fillet of Beef for £12)*

22oz COTE DE BOEUF (to share) £105
*Roasted Roscoff Onion, Creamed Potato, Burnt Cherry Tomatoes, Glazed Yukon Carrot
Peppercorn | Red Wine Jus
(Please allow 30 minutes)*

SIDES

Koffman's Les Grande Triple Cooked Chips with Rosemary Salt £5
Creamed Spinach with Parmesan £6
Mac & Cheese with Aged Parmesan £9
Fresh Beans with Shallots and Herbs £6
Salad with Young Leaves, Crispy Potato and Truffle Vinaigrette £9.50

SAUCES

All £2.50
Barbeque | Blue Cheese Mayonnaise | Burger Sauce | Peppercorn Sauce | Red Wine Jus

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