AUTUMN/WINTER MENUS
FOOD IS OUR PASSION

Executive Head Chef Darren Archer leads the kitchen team and is responsible for the delivery of all food experiences at RSA House.

Not afraid to push boundaries, Darren plans and develops all his own menus with attention to detail, ingenuity and imagination, devising dishes to satisfy everchanging trends and demands. Passionate about bringing people together through food, Darren aims to lift spirits and create memorable experiences that will leave guests talking…for all the right reasons.

We are delighted to share our Autumn Winter 2019 menus with you, which are produced using sustainably and ethically sourced ingredients from small, local, independent suppliers where possible.
**BREAKFAST**

**Pastry Selection**  
A selection of freshly baked mini Danish pastries and croissants V  
Fairtrade coffee and a selection of herbal teas  
£5.50

**Breakfast Baps**  
For a minimum of 6 guests  
A selection of soft white baps filled with Cumberland sausages, dry cured bacon and free-range egg served with vine tomatoes  
Served with homemade tomato and apple ketchup and classic HP sauce  
Fairtrade coffee and a selection of herbal teas  
£8.50

**Light Breakfast**  
For a minimum of 8 guests  
Natural yoghurt with granola and English preserves, V  
Breakfast muffins V  
H. Formans London cure smoked salmon, avocado & cream cheese campagrain English muffin  
Seasonal fruit pots  
Fresh orange juice  
Fairtrade coffee and a selection of herbal teas  
£18.00

**Breakfast Canapes**  
For a minimum of 20 guests  
All canape items included:  
Mini Black Forest bacon & wild mushroom sausages on rosemary sticks and HP sauce  
Smoked haddock kedgeree spoons  
Quail egg Florentine V  
H. Formans smoked salmon & avocado filo tart  
Greek yoghurt, Spanish orange blossom honey and granola pots V  
Seasonal fruit pots V  
Fairtrade coffee and a selection of herbal teas  
£20.00

**Breakfast Stalls**  
One stall  
£15  
Two stalls  
£27  
Three stalls  
£36  
For a minimum of 50 guests  
Build your own granola stall  
Original & gluten free granola with selection of fresh & dried fruits.  
Yoghurt, milk & dairy free milks  
Scrambled egg stall  
Scrambled eggs cooked in the room with various toppings (maple cured bacon, baked cherry tomatoes, wild mushrooms)  
Seasonal fruit pots  
Breakfast pancake stall  
Mini buttermilk pancakes cooked in the room served with various toppings (crispy maple cured bacon, H. Formans smoked salmon, honey, sour cream, blueberries)  
Fresh orange juice  
Fairtrade coffee and a selection of herbal teas
REFRESHMENT BREAKS

Beverages
Prices per litre

- A selection of juices (orange, apple & cranberry) £4.75
- Freshly squeezed orange juice £0.9
- Home pressed seasonal juice £0.9
- Homemade lemonade £0.8
- Vivreau still and sparkling water (per bottle) £3.50

Beverage Bites

- Freshly baked selection of mini Danish pastries V £4
- Chef’s selection of cakes (min 6 guests) V £4
- Homemade scones, English preserve and Cornish clotted cream (min 6 guests) V £4.50
- Triple chocolate brownie or fruity flapjacks (min 6 guests) V £4
- Seasonal fresh fruit pots (min 6 guests) £4.50
- Seasonal fresh fruit bowl £2.50
- Traditional sweets Mint humbugs/Rhubarb & custard twists £0.50
- Low GI fruit & seed energy balls V £1.50

Beverage Packages

- Fairtrade coffee, speciality teas and biscuits £3.95
- Fairtrade coffee, speciality teas and Chef’s selection of cakes £6.75

Healthy Smoothies

- Chef’s seasonal smoothie selection £2.50

V - Vegetarian For those with special dietary requirements or allergies who may wish to know about the food or drink ingredients used, please ask for the manager.

All prices are per person and exclude VAT.

RSA House | 020 7451 6855 | house@rsa.org.uk | www.theresa.org/hire-rsa-house | Instagram @rsahouse
SANDWICH LUNCH

Our deli sandwich menu offers delegates a light lunch option and has been designed to be enjoyed whilst you work. If you would like you want something a bit more substantial, we recommend the working lunch or fork buffet.

Our sandwiches are made with artisan breads and flavoured tortilla wraps with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day.

**Sandwich Lunch**
- 5 - 40 guests
- 1.5 rounds of sandwich
- (Chef’s choice of up to five fillings)
- Sea salt & black peppercorn crisps
- Fruity flapjacks
- Seasonal fruit

**£19**

- Why not add…
  - Bread sticks V £3
  - Nocellara & Uslu olives, lemon and olive oil V £3.50
  - Chefs selection of cake V £4
  - Freshly brewed Fairtrade coffee & a selection of teas £2.50
  - A selection of juice £4.75 per litre

- Seasonal soup shot £4
- Seasonal soup (served hot or cold) V
- Seasonal salads £4.50
- Please select one salad for all guests

- Roast parsnip, pickled apple, celeriac, hazelnut pesto V
- Radicchio & endive salad, anchovy dressing V
- Wedge salad, buttermilk, bean shoots V
- Chicory, date, caramelised walnuts & Stilton salad V
- Roast butternut squash, Brussels sprouts, kale salsa V
- Cauliflower, button mushroom & chickpea, yoghurt dressing V
- Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
- New potato, caper berries, green peppercorns & roasted garlic V

Please note all our breads contain gluten. A non-gluten containing option is available on request.
WORKING LUNCH

10 - 60 guests
£25

Our working lunch menu includes: 3 finger buffet items per person, 3 seasonal salads (2 choice, 1 leaf salad), artisan bread and butter, seasonal fruit.

Bites
Vegetarian
Baba ghanoush, pomegranate, pitta
Falafel, rose harissa aioli, charred lemon
Tempura spring onions, romesco sauce

Fish
H. Formans smoked salmon, cream cheese, caper berry toast
Kedgeree arancini, raita
Swedish prawn skagen on rye toast

Meat
Tsukune chicken meat ball, yakatori tare
Lamb & pine nut koftas, tzatziki
New York style pastrami sliders

Salads
Roast parsnip, pickled apple, celeriac, hazelnut pesto V
Radicchio & endive salad, anchovy dressing
Wedge salad, buttermilk, bean shoots V
Chicory, date, caramelised walnuts & Stilton salad V
Roast butternut squash, Brussels sprouts, kale salsa V
Cauliflower, button mushroom & chicpea, yoghurt dressing V
Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
New potato, caper berries, green peppercorns & roasted garlic V

Chefs seasonal soup shots
Seasonal soup (served hot or cold) V

Why not add
Additional finger item £4
Additional salad option £4.50
British cheese board £9.50
One round of sandwiches £7
HOT FORK BUFFET

Minimum of 20 guests
Our delicious two course hot fork buffets are designed to be eaten standing up.
Please select one buffet option, all items from this menu included.
If your event is for less than 30 guests, please choose only two main courses (one is required to be the vegetarian option) and one pudding.
Please choose one hot fork buffet below. All items from your chosen hot fork buffet included.
Please note: for a seated buffet there will be an additional charge of £2.50.

Espanol  £35
Cod, roasted piquillo pepper & arrocina beans
Chicken, chickpea & chorizo stew
Pisto Spanish traditional vegetable casserole V
Patatas bravas V
Garlic broccoli V
Seasonal leaf salad V
Apple & almond crumble, cinnamon & honey V
Fresh fruit salad V
Artisan breads & butter V

Fusion  £36
Miso braised salmon, sticky rice, Asian greens
Japanese braised pork, star anise, hard boiled eggs
Aubergine Katsu curry V
Japanese fried rice V
Braised Asian greens V
Yuzu & ginger cheesecakes V
Fresh fruit salad V
Artisan breads & butter V

Best of British  £38
RSA British seafood fish pie, potato, parmesan & parsley crust
Londoner sausage, chorizo, white bean, lentil hotpot
Potato dumplings, grilled chicory, walnuts, sage V
Buttered winter greens V
Roasted root vegetables, thyme & honey V
Seasonal leaf salad V
Yorkshire treacle tart, clotted cream, candied orange V
Fresh fruit salad V
Artisan breads & butter V

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PICNIC LUNCH

Minimum of 25 guests
£34

Our picnic lunch is served standing buffet style giving your guests the opportunity to create their own lunch.
Please choose one menu below. All items from your chosen menu will be served.

**Picnic Lunch**

**Savoury**
- Cannon & Cannon charcuterie, pickles, olives, cheese & onion toasts
- British artisan cheeses & chutneys
- H. Formans London cured Scottish salmon (London, Beetroot, Treacle cures)
- Baba ganoush, pomegranates, toasted pitta
- Root vegetable, herb & artisan cheese tartlets
- Roast parsnip, pickled apple, celeriac, hazelnut pesto
- New potato, caper berries, green peppercorns & roasted garlic
- Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
- Artisan breads and Cornish butter

All served with a selection of chutneys, dressings and pickles

**Sweet**
- Baked apple & ginger posset
- Cardamom & rhubarb treacle tart

**Vegan Picnic Lunch**

**Savoury**
- Winter vegetable soup shots
- Tempeh, Korean gochujang sauce
- Sweet potato & Thai falafels
- Charred spring onion & vegan blue cheese toasts
- Roast butternut squash, Brussels sprouts, kale salsa
- Roast parsnip, pickled apple, celeriac, hazelnut pesto
- Golden beetroot, lentil, sourdough, radish salad
- Artisan breads, olive oils & vinegars

All served with a selection of chutneys, dressings and pickles

**Sweet**
- Rhubarb, ginger biscuits & coconut panna cotta
- Chocolate & avocado mousse

**Flexitarian Picnic Lunch**

**Savoury**
- Winter vegetable soup shots
- British artisan cheeses & chutneys
- H. Formans London cured Scottish salmon (London, Beetroot, Treacle cures)
- Sweet potato & Thai falafels
- Baba ghanoush, pomegranates, toasted pitta
- Sweet potato & Thai falafels
- Roast parsnip, pickled apple, celeriac, hazelnut pesto
- New potato, caper berries, green peppercorns & roasted garlic
- Caesar salad, anchovies, maple cured bacon, soft boiled free-range eggs
- Artisan breads, olive oils & vinegars

All served with a selection of chutneys, dressings and pickles

**Sweet**
- Chocolate & avocado mousse
- Cardamom & rhubarb treacle tart
MAKE YOUR OWN RAMEN LUNCH

10 - 40 guests
£26

Make your own ramen with a choice of mushroom or pork broth and add ingredients of your choice.
Suitable for carnivores, vegetarians and vegans.
All items below are included in the menu price.

**Broth**
Korean mushroom broth V
Pork & chicken broth

**Ramen**
Egg or rice noodles
Slow roast pork belly
Roasted chicken
Tofu
Soft boiled eggs
Bok Choy
Nori seaweed
Spring onions
Snow peas
Edamame beans
Shitake mushrooms
Sesame oil
Soy sauce

**Dessert**
Exotic fruit pots
Yuzu cheese cake

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NIBBLES

All items below are included in the menu price £7

Pinzatelli bread sticks V
Parmesan, tomato and onion seed lollipops Ml, V
Beer sticks (English cured pork)
Chalkidiki and Kalamata Olives, orange, parsley and fennel seeds
Sea salted nuts and peanuts V
Giant corn and broad beans roasted with chilli V
Sea salted & black pepper crisps V
SHARING PLATTERS

Minimum of 10 guests.
Our sharing platters are ideal for after meeting drinks and smaller receptions.

British cheese  £9.50
A selection of cheeses from the British Isles served with crackers and chutney

Cannon & Cannon British charcuterie  £9.50
A selection of artisan cured meats from Somerset, Yorkshire and Sussex, smoked garlic aioli & bread sticks

Scottish cured salmon  £11.50
Beetroot, treacle & London cured smoked salmons, served with wholemeal bread, Cornish butter, pickled cucumber & watercress

Meze  £9.50
Kale & spinach falafel, parsley & lemon humus, roasted peppers, heritage tomatoes, grilled artichokes, rose harissa spiced mayonnaise, olives & caper berries V
CANAPES

Minimum of 20 guests
6 choice £21.50
8 choice £26.00
Delicious bite sized delights perfect for a pre-dinner selection or standing party.

**Meat**
- Grilled beef steak, tostadas, chimichurri, crumbled queso fresco
- Seared duck, celeriac puree, five spice pickled pak choi
- Karaage fried chicken, Tokyo barbeque sauce, spring onion, chilli
- Dashi braised pork belly, apple & miso sauce, chilli spiced crackling
- Syrian spiced lamb kleftiko, red pepper hummus, pomegranate, pine kernels, parsley

**Fish**
- Ssamjang octopus lollipop, red dragon sauce, pickled radish
- Crispy smoked eel, kohlrabi slaw, lime & beetroot crème fraîche
- Spicy crab cakes, mustard seeds, turmeric, cucumber & mint chutney
- Wasabi shrimp, avocado, rice cracker, black sesame, pickled ginger relish
- Citrus cured salmon, fennel blinis, horseradish cream, avruga caviar

**Vegetarian**
- Dahi ke kebab (yoghurt kebab), mint & coriander chutney, rose dust
- Jerusalem artichoke, truffled brie, orange blossom honey
- Avocado, sour cream, gazpacho gel, smoked chilli
- Kimchi pickled quail’s eggs, ssamjang mayo
- Charred baby aubergine, harissa, cack

**Vegan**
- Mung bean sprouts chaat paapdi (crispy semolina balls), tamarind chutney, cane sugar yoghurt
- Sweet potato and walnut kofta
- Okra and black bean fritter, spring onion, baobab and orange aioli
- Baked aubergine, mint & pomegranate, soya yoghurt
- Falafel, tomato gel, crispy shallots
- Heritage tomato ceviche, charcoal cup

**Sweet**
- Treacle & almond tart, lavender clotted cream
- Passion fruit posset, Columbian dark chocolate, hazelnut praline
- Macaron chocolate cup
- Yuzu meringue pie, pistachio, yuzu
- S’mores and gram cracker tartlet
- Cornish curd, toasted brioche, rhubarb

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BOWL FOOD

Minimum of 50 guests
 Four bowls £28
 Six bowls £38

More substantial than canapés, our bowl food allows your guests to mingle and network while our staff serve them tasty treats in small bowls or on plates – perfect for any event.

Please choose at least one vegetarian option.

Available for evening events only.

Meat
Texas beef & bone marrow chilli, rice, tostaditas, avocado, sour cream
Ras-al-hanout spiced lamb, feta, mint & pomegranate couscous, rose harissa yoghurt
Andouille Cajun sausage & braised puy lentil stew, gremolata, crispy kale
Tsukune chicken meat ball, yakatori tare, Japanese slaw

Fish
Seared haddock, cider vinegar mash, frickles, green peppercorn & walnut mayonnaise
Sesame crusted tuna, kimchi egg fried rice, soya and ginger glaze, seaweed
Cod chraymeh, North African fish, red pepper & tomato stew, toasted garlic bread
Octopus steak, baba ghanoush, confit tomatoes, charred onion, parsley & lemon

Vegetarian
Beetroot and goat cheese gnocchi, grilled endive, caramelised walnuts, watercress
Bombay egg cury, naan bread, lime pickle, kachumber salad (salad of onion, tomato, cucumber & coriander)
Grilled halloumi, roasted carrot, radicchio & orange salad, smoked almonds, rose harissa dressing
Roasted squash, chestnut & sage risotto, smoked tomato & parmesan crisp

Vegan
Red lentil and spinach dal, turmeric brown rice, tender stem broccoli tajka
Jerk cauliflower steak, wild rice and beans, coriander and lemon
Roasted sweet potatoes, balsamic red onion, kale, crispy chickpeas & tahini-maple dressing
Chilli tofu ramen, rice noodle, mushroom broth, sprouts, coriander, crispy shallots

Sweet
Cardamom rice kheer, dark chocolate rabdi, hazelnut, torched mandarin
Passion fruit, mango and kiwi Eton Mess
Rhubarb and custard panna cotta, crystallised puff pastry, pistachio crumb
Rum baba, cinnamon poached pears, ginger ice cream, coconut tuile
White chocolate and cranberry bread and butter pudding, orange and walnut suzette
FAMILY FEASTING

Minimum 50 guests
£59.50

Our family style dining includes sharing platters, the main event served at each table by a nominated guest of your choice, wrapped up with a sumptuous dessert.

Sharing platters
A selection of meat, fish & vegetarian platters for each table

Cannon & Cannon British charcuterie
A selection of artisan cured meats from Somerset, Yorkshire and Sussex, smoked garlic aioli & bread sticks
Beetroot, treacle & London cured smoked salmons, served with wholemeal bread, Cornish butter, pickled cucumber & watercress
Kale & spinach falafel, parsley & lemon humus, roasted peppers, heritage tomatoes, grilled artichokes, rose harissa spiced mayonnaise, olives & caper berries V

Roast
Shared roast served with all the trimmings, carved at the table by one of your guests Sunday lunch style, please choose one of the following:
Slow roast English lamb shoulder, garlic & rosemary
Slow roast belly of pork, cider & apples
Slow roast brisket of English beef, carrots & horseradish

Sausage & mash
Artisan sausages served with mash & onion gravy, please choose one of the following:
Classic Cumberland sausages
Pork, wild mushroom & Black Forest bacon sausages
Londoner sausages

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All prices are per person and exclude VAT
MARKET STALLS

A minimum number of 50 guests applies to each food stall
Three stalls  £44
Two stalls and three bowl foods  £47

All items from your chosen stall are included. Food stalls offer a creative addition to larger canapé or bowl food receptions.

Food stalls provide a creative opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Available for evening events only.

MARKET STALLS

Korean
One of the hottest recent trends that looks here to stay, characterised by its sweet, sour, mild spicy heat, vibrant colours & umami aspects, Korean cuisine has proven a great street food success across the Capital.

- Korean BBQ beef short ribs
- Spicy gochujang grilled salmon
- Soy marinated Portobello mushrooms V
- Homemade Ho-Bang steamed buns
- Tempeh satay, red dragon sauce V
- Kimchi fried rice
- Homemade kimchi’s and Korean pickles

Sri Lankan
As popular as Indian & Pakistani cuisine has long been, Sri Lankan food is the hottest ticket this year. A more focussed & vibrant style that borrows the freshness of Thai & Vietnamese & blends it with the dry spices of Indian cooking, making it a happy halfway house that has something for everyone.

- Nuwara Kuzhi Kulambhu
- (country style chicken, tomato, ginger curry)
- Roasted coconut fish curry
- Vegetable & cashew nut Kurma V
- Tamil egg fried rice V
- Pol Sambol (shaved coconut, onion, chilli & lime) V
- Paratha Flatbread V

Arabesque
Rich & fragrant, Middle Eastern cooking has always had a touch of healthy decadence, slying away from dairy produce in favour of light & fruity olive oils this style of eating as a versatility about it that makes it easily adaptable for vegetarian & vegan friendly events.

- Kleftiko lamb shoulder lemon tahini
- Imam Bayildi & tzatziki V
- Kale & spinach Falaafel V
- Jewelled cous cous V
- Tomato & cucumber salad V
- Baba ganoush & Muhamara V
- Hummus V
- Flat breads V

Northern European
Showcasing the best of British cured meats & European artisan cheeses, with live carved Serrano ham

- Selection of Cannon and Cannon British artisan salamis and cured meats
- Chorizo Scotch eggs or Black Forest bacon & wild mushroom sausage rolls
- Carved Serrano ham
- A selection of British and continental cheeses
- Chutneys, pickles, quince jelly, celery and grapes
- Artisan breads and cheese straws

Southern States
The Deep South has many claims to fame & infamy, but above all it is the cradle of American culture true melting pot where influences from around the globe shaped American literature, music & food, known for their warm hospitality, this is all reflected in the Souths cooking.

- Fried buttermilk chicken
- BBQ pulled pork
- Fried green tomatoes V
- Succotash V
- Cabbage slaw V
- BBQ beans V
- Cornbread V

City Dogs
The humble hotdog has come a long way, embraced around the world & adapted to local produce this street food staple has had a new lease of life with striking & vibrant new combinations.

- Our city dogs are made to order by our artisan sausage maker with each dog having unique recipe that reflects its city along with matching accompaniments.
- Tokyo – Japanese miso and kimchi pork dog
- NYC – Classic New York beef dog, mustard and onions
- Frankfurt – Pork Frankfurter, sauerkraut and wholegrain mustard
- Buenos Aires – Pork chorizo, chimichurri sauce, pickled red onion and tomato
- London – Londoner Pork sausage, Sussex cheddar, HP sauce

Vegetarian – Cheddar cheese & spinach

Pudding
Minimum 50 guests
Wooden print typesetter wall of bite size sweet treats including;
- Meringues
- Chocolates
- Nougats
- Macarons
- Tartlets

Nitro Lollipops
Price on enquiry
Minimum 50 guests
Fruit & ice cream lollipops frozen in front of your very eyes, chefs will conjure up delightful flavour combinations using liquid nitrogen at -195°C
FINE DINING

Minimum of 20 guests
£49.50
Please select one starter, one main dish and one dessert for your whole party. Includes freshly brewed Fairtrade coffee, herbal teas and petit fours.

Starters

Fish
Miso glazed gravadlax, white radish, wasabi
Black mustard spiced Dorset crab cake, tamarind chutney, radish raita
Fennel & chilli cured mackerel, baked new potato, harissa aioli, Tunisian fried bread, quails eggs
Smoked eel, confit apple & ginger, maple cured bacon, chives

Meat
Iberico ham, kohlrabi, turnips, katuso dashi, ice wine vinegar
Pressed ham hock, green bean & radish salad, quail’s eggs, wood smoked anchovies
Artisan English charcuterie, Sicilian salad, grilled chicory, lemon thyme dressing
Smoked duck salad with caramelised figs, hazelnuts and bonito

Vegetarian
Beetroot carpaccio, goats’ cheese, lentil crisp, horseradish yoghurt, hazelnuts, pomegranate dressing
Salt baked heritage carrots, pine nut & freekah crumb, roast garlic aioli
Caponata, goats cheese fondant, celery leaf & olive salad toasted tomato focaccia
Cauliflower panna cotta, Cashel Blue, heritage beetroots, walnut, fennel & quinoa granola

Vegan
Caramelised aubergine tartlet, zhug, coconut and coriander
Salad of roasted parsnip, pickled shallots, smoked garlic soya aioli

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BREAKFAST

REFRESHMENT AND COFFEE BREAKS

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FINE DINING

WINE LIST

COCKTAILS & MOCKTAILS

FINE DINING cont..

Minimum of 20 guests
£49.50

Please select one starter, one main dish and one dessert for your whole party. Includes freshly brewed Fairtrade coffee, herbal teas and petit fours

Fish
Pan fried sea bass, pancetta & potato terrine, charred leeks, Jerusalem artichokes, soy
Roast salmon, crab beignet, crab velouté, pickled cucumber, buttered Cornish potato
Sea trout, beetroot dashi, rainbow radish, shallots

Meat
Roast rump & shoulder of lamb, planchada bean puree, rosemary, anchovies, purple sprouting broccoli (£5 supplement)
Scotch sirloin and short rib, olive oil mash, wild mushrooms, gem lettuce, parmesan crisp (£5 supplement)
Corn fed chicken, smoked prosciutto & mozzarella arancini, cavolo nero, miso mayonnaise
Roast & confit duck, turnips, lovage puree, pears & chestnuts

Vegetarian
Wild mushroom risotto, parsley & lemon puree, smoked almonds, parmesan crisp
Curried cauliflower and sweet potato Wellington, tarka dahl, mint chutney
Baked aubergine, roasted Roscoff onions, planchada bean & bay puree tamarind sauce

Vegan
Roasted Jerusalem artichokes, Puy lentils, zhug, spiced prune
Swede spaghetti, miso emulsion, parmesan and brioche crumbs

Desserts
Sticky ginger cake, whipped honey mascarpone, caramelised apple, hazelnut praline
Sticky date, apple & pecan savarin, honey mascarpone cream
Matcha brulee, burnt orange, toasted coconut, sesame & soy short bread
Yorkshire custard tart, rhubarb & Aperol jelly, orange & cardamom crumb
Sea salted milk chocolate tart, mango & coconut ice cream, chilli pickled mango, peanut brittle
Lemon & almond cake, sumac cheesecake, griottine cherries & lemon balm
Buttermilk white chocolate panna cotta, honeycomb, rhubarb & ginger

Vegan Desserts
Coconut panna cotta, mango sorbet, bitter chocolate aero
Pear & ginger cake, pine nut créme, rosemary caramel

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## WINE LIST

### Champagne and Sparkling

**Prosecco Spumante, Italy NV** £36.00
The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well-balanced, light and fresh palate.

**Piazza Grande Spumante Rosato di Modena, Italy NV** £35.00
Delicate cherry pink in colour with notes of red cherries, strawberries and blossom combined with a creamy mousse and delicate acidity.

**Hindleap Classic Cuvée Brut, Bluebell Vineyard, East Sussex, United Kingdom 2014** £59.00
The palate has notes of orange zest, citrus, white blossom. The creamy mousse is well balanced by a crisp and fresh acidity.

**Champagne Dericbourg Brut, Epernay, France NV** £61.00
Beautifully balanced, soft & creamy, with a lovely fruity finish. This blend is made of 40% vintage Champagne making it very special indeed.

**Cremant D’Alsace, Domaine Jean-Baptiste Adam, France NV** £45.00
Peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity. Traditional blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir.

**Cuvee Vaux Traublein Zero Alcohol, Germany NV** £19.00
From the prestigious German sparkling producer Vaux this is a lovely sparkling with fresh fruit flavours.

### White Wine

**Le Pionnier Blanc, Cotes de Gascogne, France 2017** £23.50
A crisp floral white wine from the south west of France and has aromas of citrus fruits, particularly grapefruit, with hints of exotic fruits.

**Boatman’s Drift Chenin Blanc, South Africa 2018** £26.00
Delightfully crisp and fruity with notes of white peach, mango and guava and a fresh and zesty acidity.

**Catarrato Pinot Grigio ‘Il Barco’, Veneto, Italy 2018** £26.50
Fresh, elegant and easy drinking. It has nuances of almond and citrus and is well balanced with flavours of apple and pear on the finish.

**From the Western Cape, it is pale lemon in colour with a very fresh nose of gooseberry, cut grass and lemon.**

**Viognier, Viento Aliseo, La Mancha, Spain 2018** £30.00
Lively wine with an exotic aroma of dried apricots, pineapple, banana and lychee.

**Rioja Blanco, Fincas de Azabache, Spain 2018** £33.00
Smooth on the palate and dry in style, with fresh and fruity flavours of lemon, green apple and white peach.

**Chardonnay ‘unoaked’ La Playa, Chile 2016** £31.00
It is a fresh, medium-bodied wine with a good structure, balanced by a pleasant and crisp acidity.

**Picpoul de Pinet ‘Trois Mats’, Languedoc, France 2017** £34.00
A bright, fresh wine from near Sete which abounds with fragrant aromas of white flowers, quince and anise followed by ginger and citrus notes.

**Sauvignon Blanc Turning Heads, Marlborough, New Zealand 2017** £36.00
An expressive wine that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

**Albarino ‘Condes de Albarei’ Galicia, Spain 2017** £38.00
The Albarino grape thrives on cool coastal locations producing fresh elegant wines with a captivating floral bouquet. Apple, pear and peach flavours.

**Pecorino ‘Tor del Colle’, Carlo Botter, Abruzzo, Italy 2018** £28.50
Lemon-green in colour with blossom and grapefruit aromas on the nose, and zesty citrus acidity with notes of white peach, pear and green apples on the palate.

**Chablis, Domaine Alain Gautheron, France 2016** £41.00
Fresh, floral aromas with a complex, rich mineral character derived from the subtle influence of the chalky vineyard soils.

**Eisberg Alcohol Free Chardonnay, Chardonnay** £17.50
A non-alcoholic version of the famous white grape variety – full of apple, peach, and citrus flavours.
## WINE LIST

### Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Le Pionnier Rouge, Herault, France 2017</td>
<td>£23.50</td>
<td>A soft and fruity wine with layers of soft summer fruits and rich berry flavours, with a subtle spicy finish.</td>
</tr>
<tr>
<td>Hamilton Heights Shiraz, SE Australia 2017</td>
<td>£25.00</td>
<td>Brim full of juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish.</td>
</tr>
<tr>
<td>Merlot ‘Forteresse’, Languedoc, France 2017</td>
<td>£28.00</td>
<td>A soft and elegant easy drinking Merlot from selected vineyard sites around the medieval fortifications of Carcassonne in the south of France.</td>
</tr>
<tr>
<td>Primitivo di Salento, Doppio Passo, Italy 2017</td>
<td>£29.50</td>
<td>Fresh and aromatic with an amazing concentration of plum, blackberry, cherry and chocolate flavours.</td>
</tr>
<tr>
<td>Cotes du Rhone Mistral l’Amandine, France 2016</td>
<td>£32.00</td>
<td>Red berries leap from the glass on the nose and the palate is fresh with juicy fruits, soft tannins and a crisp acidity.</td>
</tr>
<tr>
<td>Valcheta Malbec, Mendoza, Argentina 2017</td>
<td>£30.00</td>
<td>A classic style of Malbec from Mendoza. Youthful, ripe blackcurrant &amp; hints of dark chocolate.</td>
</tr>
<tr>
<td>Whale Point Pinot Noir, SE Australia 2018</td>
<td>£33.00</td>
<td>The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine.</td>
</tr>
<tr>
<td>Rioja Crianza, Fincas de Azabache, Spain 2015</td>
<td>£36.00</td>
<td>This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha and Mazuelo grapes.</td>
</tr>
<tr>
<td>Chateau Gachon, Montagne St Emilion, France 2015</td>
<td>£42.50</td>
<td>Well balanced with a palate of ripe fruits such as plums and red berries, with structure and spices added from a well-integrated oak ageing.</td>
</tr>
<tr>
<td>Vega Tinto Douro, Portugal 2016</td>
<td>£31.00</td>
<td>Rich and full bodied but very smooth in the mouth with plum, cherry and mineral elements and complex with a firm grip of tannins.</td>
</tr>
<tr>
<td>Nero D’Avola, Cantine Musita, Sicily 2017</td>
<td>£31.00</td>
<td>This organic version is bright ruby in colour with notes of cherry and plum on the nose. The palate is soft and round with juicy dark fruits and a chocolate character on the finish.</td>
</tr>
<tr>
<td>Eisberg Alcohol Free Cabernet Sauvignon, Germany</td>
<td>£17.50</td>
<td>All the blackcurrant and plum fruit flavours you would expect from a Cabernet Sauvignon, but with no alcohol.</td>
</tr>
</tbody>
</table>

### Rose Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Coteaux d’Aix en Provence Rose ‘Essenciel’,</td>
<td>£33.00</td>
<td>Essenciel has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Cabernet and Syrah.</td>
</tr>
<tr>
<td>Chateau Paradis, France 2018</td>
<td>£42.50</td>
<td></td>
</tr>
<tr>
<td>Monbazillac Chateau Ramon, France 2015</td>
<td>£39.00</td>
<td>Golden yellow colour with aromas of ripe apricots and candied orange. The sweetness is perfectly balanced by a refreshing acidity.</td>
</tr>
</tbody>
</table>
Cocktail Pitchers £24.00

RSA Gin Fizz
Gin, ginger, elderflower & soda water, garnished with mint & lime
Apple Spritz
Vodka, cloudy apple juice, lemon juice & tonic water, garnished with apple
Whiskey Godfather
Bourbon, lemon juice, cherry coke, garnished with orange slices
Woo Woo
Vodka, lime, peach schnapps, cranberry juice
Classic Pimm’s
Pimm’s No. 1 with lemonade served in a highball, with classic garnish & ice

Seedlip Based Cocktails

Espresso Martini
Seedlip Spice 94, espresso, Demerara sugar syrup
Garden & Elderflower tonic
Seedlip Garden, elderflower cordial, cucumber, lime, tonic
RSA Mimosa
Seedlip Garden, fresh orange juice, soda water
Passion & Spice
Seedlip Spice 94, Passion fruit, apple juice, tonic water

Premium Cocktails £8.50

Classic Kir Royal
Crème de cassis, topped with Cremant D’Alsace, garnished with blackberry
Old Fashioned
Maker’s Mark Bourbon, Angostura Bitters, brown sugar, orange peel
Spanish Gin Tonic
Gin, Angostura bitters, and tonic, garnished with cucumber, junipers, berries, raspberry & ice
Espresso Martini
Vodka, espresso, Kahlua

Mocktails £13

Price per litre
Elderflower and Apple Fizz
Elderflower cordial, fresh cloudy apple juice, topped with sparkling water, garnished with fresh mint leaves
Cranapple Clash
Cranberry, apple and fresh lime juices, topped with soda water, garnished with lime wedges
Virgin Moscow Mule
Ginger beer, fresh lemon juice, sugar syrup, topped with soda water, garnished with lemon slices
Pineapple and Ginger Sparkler
Pineapple juice, ginger ale, topped with sparkling water, garnished with orange slices
RSA Lemonade
Lemon juice, sparkling water, sugar syrup, garnished with lemon slices
Peach Iced Tea
Chilled freshly brewed black tea, peach syrup, garnished with peach slices

Please note that house cocktails are designed to be served by the litre and we will need you to pre-order the number of litres required. Each litre serves approximately 4 glasses.

All prices are per person and exclude VAT. 
For those with special dietary requirements or allergies who may wish to know about the food or drink ingredients used, please ask for the manager.