THE LIBRARY

STARTERS

Pickled Brixham Crab **£ 10**
Avocado and Wasabi cream, crab sticks

Spring Pea and Mint Salad **£ 8**
Peppered Halloumi, mint mousse

New Forest Venison Carpaccio **£ 12**
Truffle dressing, sourdough croûton

Duo of Inverawe Scottish and Burren Irish Smoked Salmon **£ 12**
Carved at your table and served with traditional accompaniments

BEA TOLLMAN'S SIGNATURE DISHES

STARTERS

Bea Tollman's Chicken Noodle Soup **£ 8**
Mini chicken pie

Six Fresh Colchester Oysters **£ 13**
Mignonette sauce, lemon wedges, seaweed

North Atlantic Prawn and Cornish Lobster Cocktail **£ 12**
Peeled prawns, lobster, Marie Rose sauce, baby gem,
diced cucumber, lemon

MAIN COURSES

Pasta Primavera (v) **£ 16**
Linguine pasta, sautéed vegetables, tomato sauce

Dover Sole (18oz) **£ 35**
Parmentier potatoes, chive lemon butter sauce

Hand Chopped Buccleuch Estate Sirloin (10oz) **£ 22**
Hand cut chips, field mushroom, vine tomatoes,
Beurre Café de Paris

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
All prices are inclusive of VAT at the current standard rate.
An optional service charge of 12.5% will be added to your bill.

The Rubens, 39 Buckingham Palace Road, London, SW1W 0PS, United Kingdom,
T: +44 (0) 20 7834 6600 W: www.rubenshotel.com

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MAIN COURSES

Suffolk Lamb Cutlets **£ 24**
Confit shoulder, rosemary fondant, demi glaze

Dingly Dell Pork Cutlet **£22**
Purple sprouting broccoli, quinoa, sage jus

Buccleuch Estate Beef Fillet (8oz) **£ 24**
Sweet potato Dauphinoise, Savoy cabbage, bacon jus

Chateaubriand (to share) **£ 55**
Cocotte potatoes, roast vegetables

South Coast Sea Trout **£ 22**
Baby leeks, saffron potatoes, orange sauce

Cornish Black Sea Bream **£ 20**
Roasted salsify, Cavolo Nero, Champagne velouté

Spinach and Ricotta Gnocchi (v) **£ 16**
Heirloom tomatoes, basil dressing

Additional Sauces

Béarnaise
Natural jus
Beurre Café de Paris
Peppercorn

Side dishes £4

French fries
Creamed potato
Roasted seasonal vegetables
Creamed spinach
Tenderstem broccoli, almonds
Wilted spinach
Crumbed Portobello mushroom frites
Bea Tollman's green goddess salad

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DESSERTS

Assiette of Desserts **£ 10**
Prepared by our Executive Pastry Chef, Danielle Maupertuis.

Bea Tollman's Cheesecake **£ 7**

Iced Cappuccino Charlotte **£ 7**
Dark and white chocolate sauce, elderflower foam

Lemon and Hazelnut Gâteau **£ 7**
Citrus croquant, thyme syrup

Bea Tollman's Honeycomb Ice Cream **£ 7**

Selection of English and Continental Cheese **£10**
Celery and grapes