

THE ENGLISH GRILL

Desserts

Baked Vanilla Cheesecake, Strawberry Compote 9

Wine Pairing Muscat de Beaumes de Venise 12

Coffee Crème Brûlée 9

Wine Pairing Tawny 20Y Port Ramos Pinto 26

Chocolate & Orange, Bitter Chocolate Sorbet 9

Wine Pairing Rutherglen Muscat 12

Date & Pistachio Sticky Toffee Pudding, Saffron Ice Cream 9

Wine Pairing Recioto della Valpolicella Classico 17

Buttermilk Pudding, Textures of Strawberry 9

Wine Pairing Petit Marsang 8

Flambéed at your Table 15

Crêpes Suzette, Vanilla Ice Cream

Seasonal Fruits, Vanilla Ice Cream

Wine Pairing Adriano White Port Ramos Pinto 10

Dessert Wine

	100ml	Bottle
Tardio Late Harvest Torrontes	7	35
Petit Marsang	8	36
Muscat de Beaumes de Venise, Vignerons	12	43
Tokaji Bene Pincszet, 5 Puttonyos	16	68
Recioto della Valpolicella Classico	17	85
Sauternes CH Lafaurie Peyraguey 1er Cru	32	120

Price includes VAT at the current rate. A service charge of 12,5% will be added to your final bill.
If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Find us on Instagram #Englishgrill

The English Grill, 39 Buckingham Palace Road, London SW1W 0PS, United Kingdom
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THE ENGLISH GRILL

Selection of 5 British Artisan Cheeses 14

Accompaniments and Biscuits

Cheese Pairing Experience 22

Includes three cheeses from our selection, accompaniments and three wines paired by our Sommelier

Our Cheeses

(Due to the Artisan Nature of our Cheeses, they are subject to availability)

Goats Cheese

Driftwood
Ash Coated - intense flavour, rich, yet smooth

Quickes Goat's Cheddar
crumbly, nutty, clean finish

Ewes Cheese

Sheep Rustler
Semi-hard, hints of nuts and caramel

Pave Cobble
Ash Coated - creamy, slightly citrus flavour

Wigmore
Complex, mild, fruity and sweet

Cows Cheese

Bix
Triple cream cheese, indulgent smooth flavour

Lord London
Clean citrus, very creamy

Baron Bigod
Rich, full, earthy and very buttery

Evenlobe
Savoury, nutty and quite pungent aroma

Highmore
Pungent, nutty, rich and thick

Cornish Extra Mature Gouda
Complex, rich and salty

Lincolnshire Poacher, Double Barrel
Complex, buttery, nutty, creamy rich finish

Beauvale
Soft, creamy, salty - sweet finish

Young Buck
Rich, salty, buttery, intense finish

Isle of Wight Blue
Deep creamy flavour, nutty blue finish

Port & Fortified Wine

	100ml	Bottle
Fonseca Ruby Port "Bin 27"	9	55
Adriano White Port Ramos Pinto	10	65
Taylor's Late Bottled Vintage Port	10	70
Taylor's 10 Year Aged Tawny Port	11	90
Rutherglen Muscat	12	60
Tawny 20 Year Ramos Pinto Quinta do Bon Retiro	26	190

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