

R B G | RESTAURANT
BAR & GRILL

MAIN

DESSERT

LUNCH

WINE

DRINKS

CHILDREN'S

CHRISTMAS

01/ APÉRITIF

St-Germain Hugo Spritz Prosecco with St-Germain elderflower liqueur, mint & lime	10.75
Seven Hills Negroni VII Hills gin with Campari & Antica Formul	11.50
Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	10.75
Moët Impérial Brut 125ml Epernay, Champagne	17.50
Roku & Tonic 50ml Japanese craft gin served with ginger, lime & your choice of; classic, light, elderflower, Mediterranean or Sicilian lemon tonic	11.25

02/ APPETISERS

Giant Gordal Olives (VG) Pitted & marinated with guindilla chillies	5.25
Freshly Baked Sourdough (V) Jersey butter	5.50
Hummus & Muhammara (VG) Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	8.25

03/ STARTERS

Wookey Hole Cheddar Soufflé (◇) Truffle & chive cream sauce	9.75
Pan-Seared Scallops (◇) Creamy mash, garlic & parsley butter, crispy panko	16.00
Argyll Smoked Salmon Toasted rye bread, Jersey butter & lemon	12.50
Devonshire Crab (◇) Celeriac & apple salad, mustard mayonnaise, crisp sourdough	14.50
Heritage Beetroot (◇) (VG) Squash hummus, cauliflower tabbouleh, sesame tahini & hazelnut dukkah spice mix	9.75
Ham Hock Terrine (◇) Piccalilli & toasted sourdough	9.75
Truffle & Leek Croquettes (◇) (V) Truffle aioli	8.50

SHARING ASIAN PLATE 38.00

Try all of the below Asian classics as part of our signature sharing platter

Crispy Fried Chilli Squid Thai herbs, noodle salad & sweet chilli	11.00
Tempura King Prawns Chilli jam & lime	12.50
Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	11.50
Chicken Skewers Tikka spices, mint yoghurt & lime	11.00
Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	12.00



04/ RAW BAR

Fillet Steak Tartare 14.00
Free range egg yolk, sourdough toast,
horseradish & parsley mayonnaise

Colchester Rock Oysters Four 13.50
Shallot vinegar, Tabasco & lemon Six 18.50

SHARING RAW PLATE ◇ 35.00

Our signature sharing raw plate serves up a selection of all of our premium raw seafood listed below, presented on a platter of ice and perfectly married with a selection of exquisite dressings and garnishes.

Yellowfin Tuna Sashimi 14.00
Wasabi, pickled ginger & soy

Salmon Tartare ◇ 13.50
Wasabi dressing, apple & lemon

Yellowfin Tuna Tiradito ◇ 13.50
Yuzu truffle sauce, courgette ribbons
& sesame

Yellowfin Tuna Tataki ◇ 11.50
Grapefruit & ginger escabeche

Miso Salmon Carpaccio ◇ 14.50
Pickled shiitake mushrooms, spring onion,
hazlenut, sesame & miso soy dressing

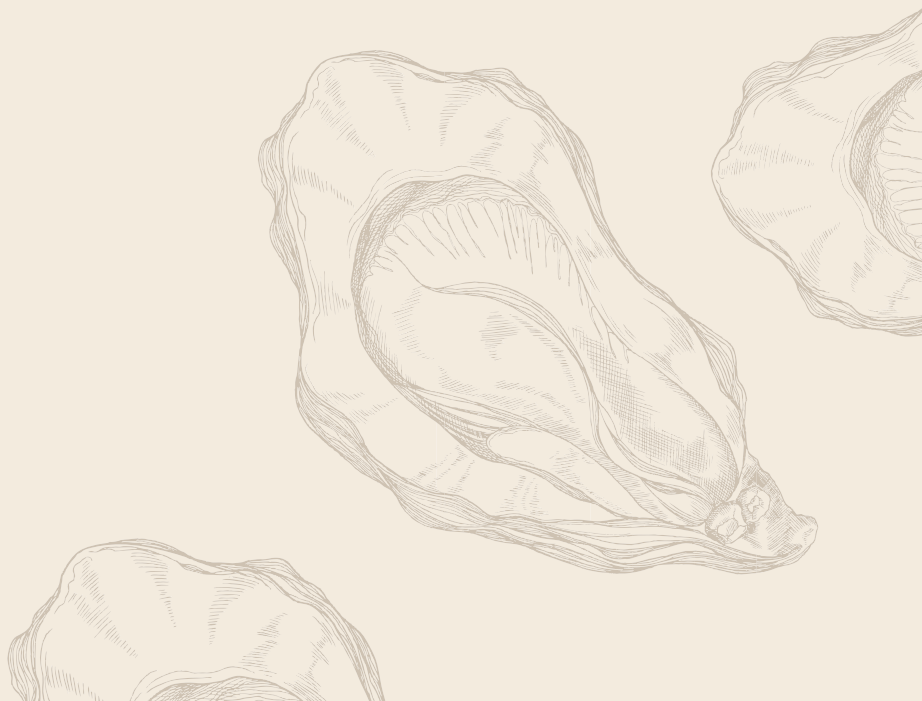
Salmon Sashimi ◇ 14.50
Wasabi, pickled ginger & soy

05/ SALADS

Crispy Duck Salad ◇ 15.00
Watercress, white radish, sugar snap
peas, spring onion, beansprouts, red chilli,
coriander, mint, honey, sesame & soy

Lebanese Fattoush Ⓥ 15.50
Halloumi, crispy khubz bread, heirloom
tomato, radish, cucumber, mint, parsley
& buttermilk

Chargrilled Chicken Caesar 16.50
Gem lettuce, Parmesan, pancetta
& sourdough croutons



06/ THE GRILL

We have established relationships with some of the finest producers from the British Isles, Australia and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway. All our bone-in steaks are dry-aged for a minimum of 32 days under optimal conditions to achieve an outstanding depth of flavour.

STEAKS *All served with chips & a choice of sauce.*

SELECT

Sirloin 275G Angus & Hereford Las Pampas Argentina	30.50
Ribeye 275G Angus & Hereford Las Pampas Argentina	31.50
Fillet 225G Angus & Hereford County Armagh British Isles	38.00

PRIME

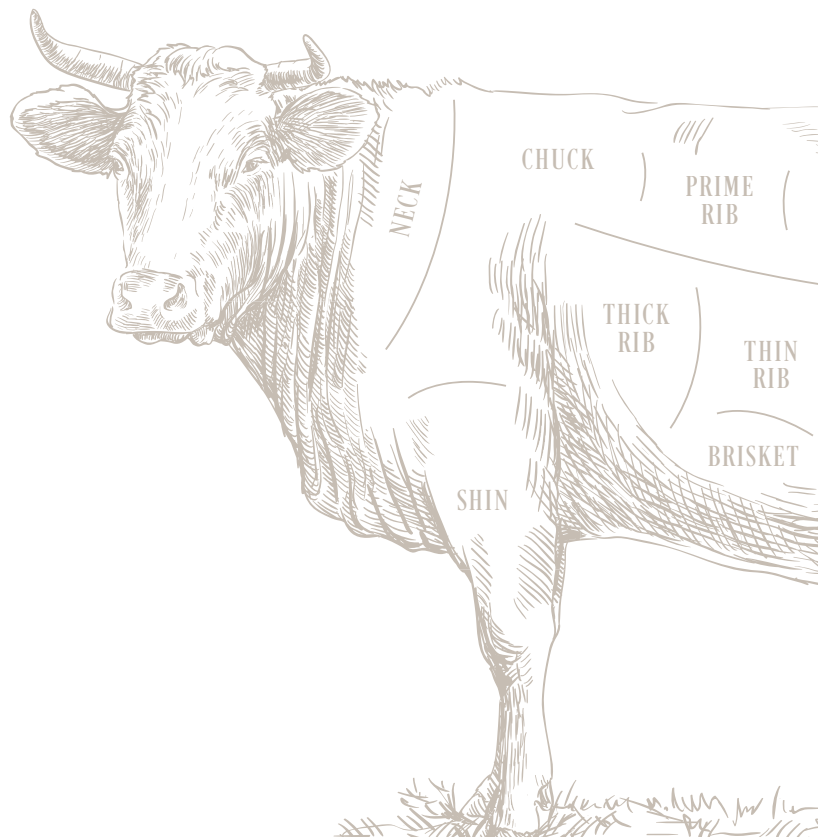
Wagyu Sirloin 300G F1 Wagyu East Riding of Yorkshire British Isles	55.00
Grain-fed Ribeye 350G Black Angus New South Wales Australia	52.00
Bone-in Prime Rib 400G Shorthorn & Belted Galloway North Yorkshire British Isles	42.00

CHOOSE A SAUCE

Béarnaise, Miso Butter, Green Peppercorn,
Chimichurri

STEAK TOPPERS

Fried Duck Egg	3.00
Half Lobster	27.00



SHARING STEAKS serves 2 *All served with chips & a choice of sauce.*

Chateaubriand 450G 39.00pp
Angus & Hereford | County Armagh | British Isles

T-Bone 800G 37.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Prime Rib 800G ◇ 41.00pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Sirloin 600G ◇ 32.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Fillet Steak & Lobster 45.00pp
Angus & Hereford Fillet 225G
& North American Lobster 800G

THE GRILL MAINS

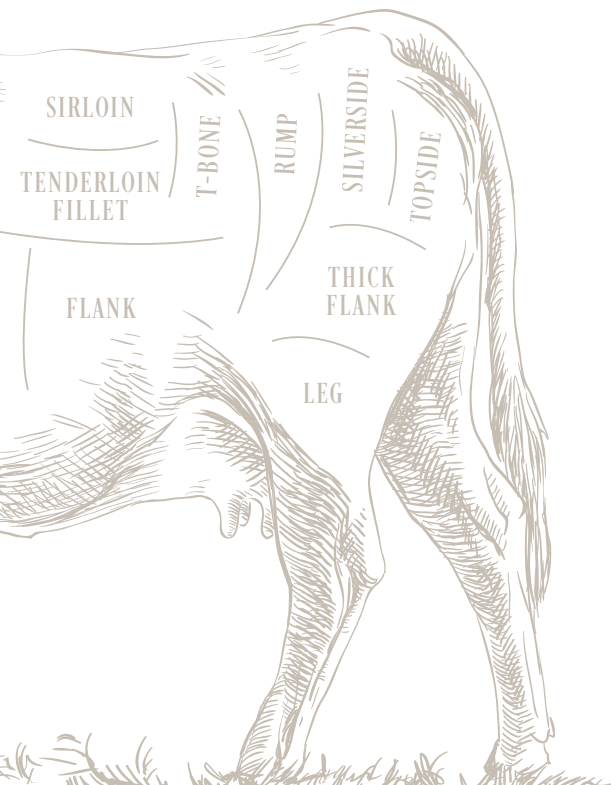
Fillet Steak & Hash Brown 31.50
170g Angus & Hereford fillet, buttered spinach
& peppercorn sauce

Saddleback Pork Chop ◇ 28.75
Apple, honey, crispy pork skin
& Mexican mole sauce

Skewered Chicken Shawarma ◇ 21.50
Cauliflower tabbouleh, sweet tahini dressing
& pomegranate seeds

The Ultimate Angus Beef Burger ◇ 19.00
200g Angus beef patty, braised ox cheek,
raclette cheese, hash brown, crispy onions,
brioche bun, spicy burger sauce & fries

Halloumi Burger Ⓥ 15.50
Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & fries



07/ MAINS

Miso Black Cod Pickled red onions & sticky rice	32.00
Tikka Sea Bass Saag aloo, cucumber raita & lime	24.00
Tuna au Poivre Peppered yellowfin tuna, Béarnaise sauce & chips	26.50
Fish & Chips Mushy peas & tartare sauce	19.00
North American Lobster 800G Garlic & parsley butter, samphire, chips	55.00
Wild Venison Fillet Truffle mash, baby spinach & morel mushroom sauce	30.50
Slow Roast Crispy Duck ◇ Braised red cabbage, caramelised squash puree & spiced jus	23.50
Celeriac au Poivre ◇ (VG) Peppered celeriac steak, baby spinach, hash brown, port & mushroom sauce	18.00

08/ SIDES

Fries or Chips (V) Add truffle & Parmesan 1.75	5.00
Mashed Potatoes (V)	5.00
Creamed Spinach (V)	5.00
Truffle Mac & Cheese (V)	6.00
Cauliflower Cheese (V)	5.00
Tenderstem Broccoli, Chilli & Garlic (VG)	5.00
Maple Glazed Heritage Carrots (VG)	5.00
House Salad (VG)	5.00

01/ DESSERTS

All of our desserts are developed in house by our skilled pastry team led by maître pâtissier Antoine Quentin

Coconut Parfait ◇ Ⓥ	9.50
Rum soaked pineapple, toasted coconut & mint	
White Chocolate Panna Cotta ◇	9.50
Blackberry jelly, pickled blackberries & white chocolate tuile	
Burnt Basque Cheesecake ◇ Ⓥ	9.00
Berry compote, vanilla cream & raspberry	
Dark Chocolate Delice Ⓥ	9.50
Salted caramel, Amarena cherries & honeycomb ice cream	
Warm Chocolate Fondant Ⓥ	9.00
Shortbread crumb, vanilla ice cream	
Sticky Toffee Pudding Ⓥ	9.00
Candied pecans, vanilla ice cream	
Petit Four Ⓥ	6.00
Chocolate truffles favoured with frangelico	

SHARING DESSERT PLATE ◇ 14.00

Indulge in both rich and delicate flavours with four of our most decadent desserts, perfect for two to share;

Dark Chocolate Delice, Burnt Basque Cheesecake, Sticky Toffee Pudding & White Chocolate Panna Cotta

ICE CREAM

Your choice of 3 scoops served with a milk chocolate wafer 7.50

Vanilla
Chocolate
Mint Chocolate Chip
Pistachio

Honeycomb
Coconut Sorbet ⓋⒺ
Vegan Vanilla ⓋⒺ
Vegan Chocolate ⓋⒺ

CHEESE

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth 12.50

Artisan cheese biscuits, red grapes & quince jelly

02/ POST DINNER DRINKS

DESSERT COCKTAILS



Figgin' Good Old Fashioned	11.00
Woodford Reserve, Esprit des Figue, Branca Menta, green Chartreuse, orgeat, walnut bitters	
Lemon Cheesecake	10.75
Limoncello, Frangelico, Pinot Grigio, citrus, cream, cinnamon and gingerbread syrup	
Irish Coffee	10.75
Jameson's Whiskey, cinnamon cream & fresh espresso	

ESPRESSO MARTINI

Vanilla	10.75
Absolut vanilla vodka, Fair organic coffee liqueur, vanilla syrup & fresh espresso	
Bailey's	10.75
Bailey's Irish Cream, Finlandia vodka, Fair organic coffee liqueur & fresh espresso	

DESSERT WINE & PORT

	100ml	Bottle
Domaine l'Ancienne Cure <i>Monbazillac, France</i>	7.00	30.50
90% Semillon, 10% Muscadelle		
	50ml	
Taylor's LBV Port	6.25	
<i>Douro, Portugal</i>		

 Vegetarian  Vegan

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.



Bank AW23

LUNCH MENU

2 COURSES 22.00 | 3 COURSES 27.50

STARTERS

French Onion Soup

Rarebit sourdough crouton

Smoked Haddock Hash Brown

Poached free range egg, spinach
& chive hollandaise

Tuna Tataki

Seared Yellowfin tuna, grapefruit,
ginger & soy, wasabi mayonnaise

Chicken Skewers

Tikka spices & mint yoghurt

Heritage Beetroot VG

Squash hummus, cauliflower tabbouleh,
sesame tahini & hazelnut dukkah mix

Crispy Duck Salad

Watercress, white radish,
sesame & soy

MAINS

Tikka Sea Bass

Saag aloo, cucumber raita
& lime

Angus Beef Burger

Brioche bun, crispy onions,
spicy sauce & chips
(Add Raclette cheese for £1.50)

Spicy Shrimp Risotto

Spring onion, coriander, lemon,
crispy kale & shichimi pepper

Fish & Chips

Mushy peas, tartare sauce
& lemon

Katsu Cauliflower VG

Japanese curry sauce, peanut,
sesame, pickled ginger & red onion,
served with Jasmine rice

Steak Frites

Angus & Hereford fillet tails,
garlic butter & chips
(3.50 supplement)

DESSERTS

Burnt Basque Cheesecake V

Berry compote, vanilla cream
& raspberry

White Chocolate Panna Cotta

Blackberry jelly, pickled blackberries
& white chocolate tuile

Sticky Toffee Pudding V

Candied pecans, toffee sauce
& vanilla ice cream

Selection of Cheshire Farm Ice Cream V

*Vegan flavours available
on request*

V Vegetarian VG Vegan

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Allergens
& Calories
Scan this code.



01/ SOMMELIER SUGGESTIONS

Our Head Sommelier, Dario Barbato, travels extensively meeting producers and selecting wines for our restaurants, many of which you will not find anywhere else in the UK. Our eclectic list showcases not only some of the finest wines from around the world, but also our affinity for winemakers who grow their grapes organically. With more than 20 wines available by the glass – we truly have something for everyone but if you do require any recommendations, please don't hesitate to ask one of our team.

CHAMPAGNE

	125ml	Bottle
Moët Impérial Brut <i>Épernay</i>	17.50	97.00
Moët Grand Vintage 2015 Brut <i>Épernay</i>		140.00

ROSÉ

	175ml	250ml	Bottle
Château d'Esclans Whispering Angel <i>France, Provence</i>	13.50	19.00	55.75

WHITE

	175ml	250ml	Bottle
Sauvignon Blanc Mahi <i>New Zealand, Marlborough</i>			49.25
Chablis J Moreau & Fils <i>France, Burgundy</i>			49.75
Rkatsiteli Qvevris Tbilvino <i>Georgia, Kakheti</i>			57.25
Art de Vivre Clairette Gerard Bertrand <i>France, Languedoc</i>	14.00	20.50	60.00
Pouilly-Fumé Les Chailloux Silex Chatelain <i>France, Loire</i>			61.00
Domaine de Cigalus Gerard Bertrand <i>France, Languedoc</i>			87.00
Château Hospitalet La Clape Gerard Bertrand <i>France, Languedoc</i>			110.00

RED

	175ml	250ml	Bottle
Fitou Heritage An 990 Gerard Bertrand <i>France, Languedoc</i>	11.75	14.50	42.50
Nero d'Avola Halcyon Days Unico Zelo <i>Australia, Clare Valley</i>			63.75
Llicorella Cellar Union <i>Spain, Priorat</i>			65.00
Château Gaudin Pauillac <i>France, Bordeaux</i>			73.25
Pinot Noir Joel Gott <i>USA, Oregon</i>			77.25
Brunello di Montalcino DOCG Colombini <i>Italy, Tuscany</i>			81.75
Château Hospitalet La Clape Gerard Bertrand <i>France, Languedoc</i>			110.00
La Forge Gerard Bertrand <i>France, Languedoc</i>			150.00

02/ WHITE

		175ml	250ml	Bottle
FRANCE	Vermentino-Colombard Les Vignerons <i>Languedoc</i>	8.00	10.00	27.75
	Viognier Rothschild <i>Languedoc</i>			33.75
	Picpoul de Pinet Foncastel <i>Languedoc</i>			35.25
	Meursault Les Chevalières Xavier Monnot <i>Burgundy, France</i>			97.50
ITALY	Pinot Grigio Sora Maria <i>Veneto</i>	9.50	11.50	32.75
	Gavi del Comune di Gavi La Soraia <i>Piedmont</i>	12.25	15.25	45.75
SPAIN	Rioja Blanco Faustino Rivero Ulecia <i>Rioja</i>			40.25
	Albariño Pepe <i>Rías Baixas</i>			47.50
ARGENTINA	Torrontes Quara <i>Cafayate</i>			34.75
AUSTRALIA	Chardonnay Growers Gate <i>Victoria</i>	9.75	11.75	33.25
AUSTRIA	Grüner Veltliner Seewinkel <i>Burgenland</i>			38.75
GERMANY	Riesling Dr Loosen <i>Mosel</i>	10.00	12.25	35.50
NEW ZEALAND	Sauvignon Blanc Cloudy Bay <i>Marlborough</i>			54.75
SOUTH AFRICA	Chenin Blanc Illusion <i>Western Cape</i>	8.50	10.50	31.00
	Sauvignon Blanc Fat Barrel <i>Western Cape</i>	10.75	13.25	38.75
USA	Chardonnay Buena Vista Carneros <i>California</i>			79.50

HALF BOTTLES

375ml

ITALY	Gavi di Gavi La Meirana Broglia <i>Piedmont</i>			30.50
FRANCE	Chablis 1er Cru Vau Ligneau Domaine Hamelin <i>Burgundy</i>			48.00

03/ RED

		175ml	250ml	Bottle
FRANCE	Carignan-Syrah Les Vignerons <i>Languedoc</i>	8.00	10.00	27.75
	Pinot Noir Patriarche <i>Languedoc</i>	10.25	12.50	34.75
	Châteauneuf Du Pape 38 Parcelles <i>Côtes du Rhône</i>			80.00
	Château Meyney <i>Bordeaux - St Estèphe</i>			94.50
	Château Lagrange 3ème Cru Classé <i>Bordeaux - St Julien</i>			117.00
	Gevrey-Chambertin Vieilles Vignes Henri Magnien <i>Burgundy</i>			135.00
	Château Mouton-Rothschild 1er Cru Classé <i>Bordeaux - Pauillac</i>			625.00
ITALY	Montepulciano d'Abruzzo Degá <i>Abruzzo</i>	10.50	12.75	38.25
	Amarone della Valpolicella Monteci <i>Veneto</i>			77.25
	Tignanello Antinori <i>Tuscany</i>			231.00
SPAIN	Finca Albret El Balcon Crianza <i>Navarra</i>			38.25
	Rioja Marques del Atrio <i>Rioja</i>	11.50	13.50	39.75
	Conde Valdemar Reserva <i>Rioja</i>			59.50
AUSTRALIA	Tempus Two Copper <i>Barossa Valley</i>			48.00
ARGENTINA	Malbec La Linda <i>Mendoza</i>	12.00	15.00	45.00
	Malbec Altocedro Reserve <i>Mendoza - Uco Valley</i>			53.00
	Corbec Appassimento Masi <i>Mendoza - Tupungato</i>			70.00
CHILE	Merlot Alma de Chile Reserva <i>Maule Valley</i>	9.50	11.50	33.75
	Carmenere Coralillo Matetic <i>Colchagua</i>			54.75

		175ml	250ml	Bottle
GEORGIA	Saperavi Tbilvino <i>Kakheti</i>			56.75
LEBANON	Chateau Musar Juene <i>Bekaa Valley</i>			42.50
SOUTH AFRICA	Pinotage Illusion <i>Wellington</i>	8.50	10.50	30.25
USA	Cabernet Sauvignon Hayes <i>California</i>			45.75
	Zinfandel Ridge East Bench <i>California - Dry Creek</i>			94.25

HALF BOTTLES

				375ml
FRANCE	Château Ségla <i>Bordeaux - Margaux</i>			45.75
	Nuits-St-Georges Vieilles Vignes Domaine Alain Michelott <i>Burgundy</i>			56.00
USA	Cabernet Sauvignon Ridge Estate <i>California - Dry Creek</i>			69.00

04/ ROSÉ

		175ml	250ml	Bottle
FRANCE	Château Hermitage St Martin iKon <i>Provence</i>			42.50
	Château d'Esclans Whispering Angel <i>Provence</i>	13.50	19.00	55.75
ITALY	Pinot Grigio Blush Punti Neri <i>Veneto</i>	9.00	11.00	32.75
USA	Zinfandel Blush Golden State <i>California</i>	9.75	12.75	37.00

05/ PROSECCO & CHAMPAGNE

PROSECCO	125ml	Bottle
Prosecco Caneva Extra Dry <i>Veneto</i>	8.75	38.50
Prosecco Rosé Caneva Extra Dry <i>Veneto</i>	9.25	40.25

CHAMPAGNE	125ml	Bottle
Eugène III Brut <i>Baroville</i>	11.00	50.50
Castelnau Réserve Brut <i>Reims</i>	12.75	61.50
Veuve Clicquot Yellow Label Brut <i>Reims</i>		85.00
Moët Impérial Brut <i>Épernay</i>	18.50	97.00
Moët Grand Vintage 2015 Brut <i>Épernay</i>		140.00
Dom Pérignon Reserve Brut <i>Épernay</i>		275.00
Louis Roederer Cristal Brut <i>Reims</i>		320.00
Eugène III Rosé Brut <i>Baroville</i>	12.50	58.25
Castelnau Rosé Brut <i>Reims</i>		69.25
Veuve Clicquot Rosé Brut <i>Reims</i>		110.00
Laurent-Perrier Rosé Brut <i>Tours-sur-Marne</i>		142.00

06/ MAGNUMS

CHAMPAGNE		Bottle
Castelnau Réserve Brut <i>Reims</i>		115.50
Veuve Clicquot Yellow Label Brut <i>Reims</i>		167.25
Laurent-Perrier Rosé Brut <i>Tours-sur-Marne</i>		264.00

ROSÉ		Bottle
Château St Marguerite Cru Classé <i>France, Provence</i>		85.75
Château d'Esclans Whispering Angel <i>France, Provence</i>		120.00

07/ ZERO ALCOHOL WINE

SPARKLING

Sea Change Sparkling Wine *Italy, Veneto*

125ml Bottle
4.75 25.00

WHITE

Muscat Torres Nature *Spain, Penedes*

175ml 250ml Bottle
4.75 6.75 20.00

RED

Syrah Torres Nature *Spain, Penedes*

175ml 250ml Bottle
4.75 6.75 20.00

08/ DESSERT WINE & PORT

Domaine l'Ancienne Cure *France, Monbazillac*

100ml Bottle
7.00 30.50

Taylor's LBV Port *Portugal, Douro*

50ml
6.25

Do you have any dietary requirements? Scan this code.



02/ BY THE GLASS

WHITE WINE

	175ml	250ml	Bottle
Vermentino-Colombard Les Vignerons	8.00	10.00	27.75
Chenin Blanc Illusion	8.50	10.50	31.00
Pinot Grigio Sora Maria	9.50	11.50	32.75
Chardonnay Growers Gate	9.75	11.75	33.25
Riesling Dr Loosen	10.00	12.25	32.50
Sauvignon Blanc Fat Barrel	10.75	13.25	38.75
Gavi di Gavi La Soraia	12.25	15.25	45.75
Art de Vivre Clairette Gerard Bertrand	14.00	20.50	60.00

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush	9.00	11.00	32.75
Zinfandel Blush Golden State	9.75	12.75	37.00
Château d'Esclans Whispering Angel	13.50	19.00	55.75

RED WINE

	175ml	250ml	Bottle
Carignan-Syrah Les Vignerons	8.00	10.00	27.75
Pinotage Illusion	8.50	10.50	30.25
Merlot Alma De Chile Reserva	9.50	11.50	33.75
Pinot Noir Patriarche	10.25	12.50	34.75
Montepulciano d'Abruzzo	10.50	12.75	38.25
Rioja Marques Del Atrio	11.50	13.50	39.75
Fitou Heritage An 990 Gerard Bertrand	11.75	14.50	42.50
Malbec La Linda	12.00	15.00	45.00



03/ SPARKLING BY THE GLASS

	125ml	Bottle
Prosecco Caneva Extra Dry	8.75	38.50
Prosecco Rosé Caneva Extra Dry	9.25	40.25
Champagne Eugène III Brut	11.00	50.50
Champagne Eugène III Rosé Brut	12.50	58.25
Moët Impérial Brut Épernay	17.50	97.00

04/ BEER & CIDER

DRAUGHT

		Half	Pint
Moretti Italy	abv 4.6%	3.75	6.50
Cruzcampo Spain	abv 4.4%	3.75	6.50
Neck Oil UK	abv 4.3%	3.75	6.50
Guinness Ireland	abv 4.1%	3.75	6.50

BOTTLE

Asahi Japan	abv 5.1%	5.75
Peroni Nastro Azzurro Italy <i>(GF available)</i>	abv 5.1%	5.75
Corona Mexico	abv 4.5%	6.00
Moretti Zero Italy	abv 0.0%	5.00

CIDER

Bulmers Original UK (500ml)	abv 4.5%	6.25
Rekorderlig Strawberry & Lime Cider UK (500ml)	abv 4.0%	6.50

05/ GIN & TONICS

Celebrate the 'Ginaissance' with some of our favourite gins from around the world – all accompanied by your choice of Fever-Tree tonic and citrus, herbs or berries to accentuate their botanical signatures.

Select from: Classic, light, elderflower, Mediterranean or Sicilian lemon tonic.

	50ml
Malfy Originale Lime	11.25
Malfy Limone Basil & Lemon	11.25
Malfy Rosa Pink Grapefruit & Strawberry	11.25
Malfy Arancia Orange	11.25
Hendrick's Cucumber	11.25
Roku Ginger & Lime	11.25
Boë Passion Fruit Lemon & Lime	11.25
Pinkster Lemon & Raspberry	12.00
VII Hills Orange	12.00
Warner's Rhubarb Orange & Cinnamon	12.50
No.3 Pink Grapefruit & Rosemary	14.50

06/ LOW ALCOHOL SPRITZ

Melonade & Tonic	7.50
Melonade melon aperitif with Fever-Tree tonic (12%)	
Nectarine & Tonic	7.50
Nectarine aperitif with Fever-Tree tonic (12%)	

07/ COCKTAILS

SIGNATURE



Apple & Ginger Mojito

Bacardi Carta Blanca rum, mint, apple, lime & ginger beer

10.75



Lady Penelope

Warner's rhubarb gin, Edinburgh Gin raspberry liqueur, raspberry syrup, lemon & egg white

12.50



Friends with Benefits

Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon

10.75



Pineapple Boogie Down

Finlandia vodka & Aperol with passion fruit, pineapple & lime

10.75



Apple & Raspberry Cosmopolitan

Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry

10.75



Tropic Like it's Hot

Arber pineapple gin & melon aperitif, with mango, passion fruit, pineapple & lime

10.75



Victoria's Secret

Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon

10.75



Resting Spritz Face

Aperol, Dolin Chamberyzette strawberry aperitif, pomegranate & elderflower cordial, Prosecco & Fever-Tree soda

10.75



About Last Night

Malfy Originale & Hayman's Sloe gins with Edinburgh Gin raspberry liqueur, rhubarb, apple & lemon

10.75

SPICY & SOUR



Spicy Fifty

Absolut vanilla vodka, honey, elderflower cordial, lemon & birds-eye chilli

10.75



Spicy Tommy's

El Jimador tequila, lime, agave syrup & chilli

11.50



Pisco Sour

Barsol pisco, lime, Angostura bitters & egg white

11.00



Midori Sour

Japanese melon liqueur, lemon, sugar & egg white

10.75

DON'T CALL US OLD FASHIONED



Figgin' Good

Woodford Reserve bourbon, Espirit des Figue, Branca Menta, green Chartreuse, orgeat, walnut bitters

12.50



Smokin' Tokyo

Nikka From The Barrel, honey, plum bitters, & Hickory smoke

16.50



Salted Caramel

Woodford Reserve bourbon, salted caramel syrup, chocolate & walnut bitters, sea salt

12.50



Diplomático

Diplomático Reserva rum, Angostura bitters, sugar, orange zest

12.50

OLD TIMERS

Margarita El Jimador tequila, lime, triple sec & sugar	11.75
Seven Hills Negroni VII Hills gin with Campari & Antica Formula	11.50
Bramble Bombay Sapphire gin with lemon & sugar, drizzled with Crème de Mûre	10.75
French Martini Grey Goose vodka, Chambord liqueur & pineapple	11.50
Porn Star Martini Absolut vanilla vodka & passion fruit with pineapple, lemon & a shot of Prosecco	13.25
Daiquiri Bacardi Carta Blanca rum, lime & sugar	10.75
Paloma El Jimador tequila, grapefruit, soda, agave syrup & lime	11.50
Boulevardier Maker's Mark Bourbon with Campari & Antica Formula	11.00
Martini No.3 London dry gin, dry vermouth & lemon	14.00



ZERO

Apple & Ginger No-jito	7.25
Apple juice, lime, mint & sugar with ginger beer	
Innocent Kim Sha	7.25
Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	
Last Mango In Paris	7.25
Mango & melon with pineapple, passion fruit & lime	
Born Again Porn Star	8.25
Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic sparkling wine	

ESPRESSO MARTINI

Classic	10.75
Absolut vanilia vodka & Fair organic coffee liqueur with fresh espresso	
Baileys	10.75
Baileys Original, Finlandia vodka & Fair organic coffee liqueur with fresh espresso	
Vanilla	10.75
Absolut vanilla vodka with Fair organic coffee liqueur, vanilla syrup & fresh espresso	
Salted Caramel	10.75
Salted caramel vodka & Fair organic coffee liqueur with espresso & salted caramel syrup	

AFTER DINNER DRINKS

Lemon Cheesecake	10.75
Limoncello, frangelico, pinot grigio, citrus, cream, cinnamon and gingerbread syrup	
Irish Coffee	8.50
Jameson's Whiskey, cinnamon cream, espresso coffee	

08/ SPIRITS

VODKA

	50ml
Finlandia	10.50
Ketel One Citroen	10.50
Haku by Suntory	11.00
Reyka	11.00
Ciroc <i>Classic Apple Mango Red Berry</i>	11.50
Belvedere	11.50
Grey Goose	12.00

GIN

	50ml
Malfy <i>Originale Rosa Limone Arancia</i>	9.00
Martin Miller's	9.00
Hendrick's	9.00
Roku by Suntory	9.00
Boë Passion Fruit	9.00
Tanqueray 10	9.75
VII Hills	9.75
Pinkster	9.75
Warner's Rhubarb	10.25
No.3	12.25

RUM

	50ml
Bacardi Carta Blanca	10.00
Havana Club 7	11.00
Gosling's Black Seal	11.00
Bacardi Spiced	10.50
Kraken Spiced	10.50
Diplomático Reserva Exclusiva	12.50

TEQUILA & MEZCAL

	25ml
El Jimador Reposado	5.50
Tapatío Blanco	5.75
Mezcal Verde Momento	5.75
Patrón Silver	6.50
Patrón Reposado	7.50
Patrón Añejo	7.50

WHISKEY

50ml

Japan

Toki by Suntory	11.50
Nikka from the Barrel	14.50
Yamazaki Distiller's Reserve	15.00
Hakushu Distiller's Reserve	15.00
Hibiki Japanese Harmony	15.50

America

Jack Daniel's	10.50
Maker's Mark	11.00
Woodford Reserve	11.50
Sazerac Rye	12.00

Single Malt Scotch

Glenfiddich 12yr	12.50
Highland Park 12yr	12.50
Laphroaig 10yr	12.50
The Macallan 12yr Double Cask	12.50

Blended

Johnnie Walker Black Label	11.00
Jameson	10.50

COGNAC

50ml

Hennessey VS	11.00
Remy Martin VSOP	11.00
Hine Rare VSOP	16.50
Remy Martin XO	31.50

LIQUEURS

25ml

Cazcabel Coffee Tequila	5.25
Cazcabel Honey Tequila	5.25
Tequila Rose	5.25
Licor 43	5.25
Amaro Nonino	6.50
Mr Black Coffee Amaro 50ml	7.50

09/ SOFT DRINKS

Fresh Orange	4.50
More juices;	4.25
Apple	
Cranberry & Raspberry	
Grapefruit	
Pineapple	
Tomato	
Mango & Passion Fruit Juice	4.25
Fever-Tree Range	3.50
Coke / Diet-Coke (200ml)	3.25
Coke / Diet-Coke (330ml)	4.25
Coke Zero (330ml)	4.25
Appletiser	4.25
Ginger Beer	4.25
Red Bull	5.25
Mineral Water	4.25 / 5.50
Sparkling Water	4.25 / 5.50

10/ HOT DRINKS

COFFEE

Espresso	3.25 \ 3.75
Macchiato	3.50 \ 4.00
Americano	4.00
Cappuccino	4.25
Flat White	4.25
Caffè Latte	4.25
Caffè Mocha	4.50
Liqueur Coffee	7.50

TEA

Earl Grey	3.50
English Breakfast	3.50
Peppermint	3.50
Chamomile	3.50
Green	3.50

Mains

Under the age of 11 years

Cheeseburger & chips 8.50

Breaded chicken & chips 9.95

Fish and chips 9.50

Steak & chips 9.95


Halloumi burger & chips  6.50

Sunday Roast 11.00

Available Sundays only

Roast chicken or beef,
roast potatoes, seasonal green
vegetables, roasting gravy
& Yorkshire pudding

Desserts

Warm chocolate fondant, vanilla
ice cream, shortbread crumb  3.95

Ice cream, served with a chocolate
& hazelnut wafer biscuit  3.50

Welcome to

R B G RESTAURANT
bear & GRILL

DID YOU KNOW?

In Spain, the annual tomato festival 'Tomatina' is celebrated every year in August. There people throw tomatoes at each other for fun.

My name is Artie!

I'm a Kodiak bear cub and we are the largest brown bear species in the world!
We come from Alaska but I am on a mission to travel the world!

Now Let's Find Out About You!

My Name:

My Favourite Food:

My Favourite Animal:

My favourite Person:

Artie always carries his binoculars but he has left them in a few places around both sides of this sheet... Can you count how many times you see them?

My Height:

Favourite thing to draw:

Sundae Bar

£5

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your waiter.
Additional accompaniments charged at 1.50

ICE CREAM 

Choose up to two:

- Vanilla
- Chocolate
- Pistachio
- Honeycomb
- Mint chocolate chip

SAUCES 

Choose up to two:

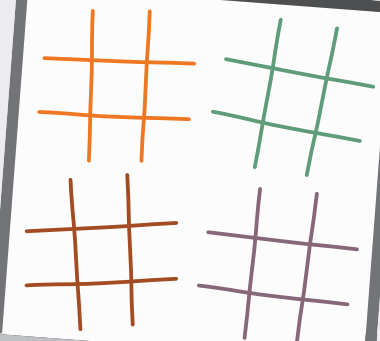
- Nutella
- Toffee
- Strawberry
- Chocolate

TOPPINGS 

Choose up to two:

- Jelly Tots
- Skittles
- Marshmallows
- Sprinkles
- Smarties
- Chocolate flake
- Toffee popcorn
- Chocolate buttons

Tic Tac Toe



Take it in turns to place an "X" or an "O"
and the aim is to get 3 in a row

FESTIVE LUNCH

3 COURSE | 39.00

❖ STARTERS ❖

French Onion Soup
Cheddar rarebit sourdough

Crispy Fried Chilli Squid
Thai herbs, noodle salad & sweet chilli

Ham Hock Terrine
Piccalilli & toasted sourdough

Truffle & Leek Croquettes (V)
Truffle aioli

❖ MAINS ❖

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms,
peppercorn sauce

Pan-Fried Cod
Caramelised cauliflower purée,
chorizo & crispy kale

Celeriac Au Poivre (VG)
Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Slow Roast Crispy Duck
Braised red cabbage, caramelised squash
puree & spiced jus

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake (V)
Berry compote, vanilla cream & raspberry

Warm Chocolate Fondant (V)
Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

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. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



Estate SS23

FESTIVE DINNER

3 COURSE | 50.00

❖ STARTERS ❖

Wookey Hole Cheddar Soufflé
Truffle & chive cream sauce

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

Scottish King Scallops
Creamy mash, garlic & parsley butter,
crispy panko

Heritage Beetroot (VG)
Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Pan-Fried Cod
Caramelised cauliflower purée,
chorizo & crispy kale

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms,
peppercorn sauce

Angus & Hereford Fillet 225g
Roasted tomatoes & mushrooms,
peppercorn sauce (£6 supplement)

Celeriac Au Poivre (VG)
Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

White Chocolate & Blackberry Panna Cotta
Pickled blackberries & white chocolate tuile

Dark Chocolate Delice (V)
Salted caramel, Amarena cherry

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

Artisan Cheese Selection
Quince jelly, grapes & biscuits (£2.50 supplement)

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(V) Vegetarian (VG) Vegan

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Estate SS23

FESTIVE VEGETARIAN & VEGAN

3 COURSE | 35.00

❖ STARTERS ❖

Hummus & Muhammara (VG)

Butter bean hummus, spicy red pepper dip,
walnuts & crisp Arab bread

Truffle & Leek Croquettes (V)

Truffle aioli

Heritage Beetroot (VG)

Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Celeriac Au Poivre (VG)

Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Lebanese Fattoush (V)

Halloumi, crispy khubz bread, heirloom tomato,
radish, cucumber, mint, parsley & buttermilk

Halloumi Burger (V)

Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & chips

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)

Rum & raisin butter, brandy sauce

Warm Chocolate Fondant (V)

Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)

Vegan flavours available on request

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(V) Vegetarian (VG) Vegan

Allergens
& Calories

Scan this code.



Estate SS23

FESTIVE SHARING

30.50 PER PERSON

*A sharing feast, perfect for a drinks
reception or a casual christmas get-together*

Hummus & Muhammara VG

Crisp Arab bread

Truffle & Leek Croquettes

Truffle aioli

Tempura King Prawns

Chilli & lime jam

Grilled Asparagus VG

Sweet soy & sesame

Crispy Duck Spring Rolls

Pineapple & ginger dipping sauce

Chicken Skewers

Tikka spices, mint yoghurt

Tuna Au Poivre

Peppered yellowfin tuna

Fish & Chips

Tartare sauce

Angus Beef Burger

Cheddar cheese, brioche bun,
spicy sauce

Grilled Halloumi Burger V

Brioche bun, spicy club sauce

Bomboloni V

Mini sugared doughnuts

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V Vegetarian VG Vegan

Allergens
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Estate SS23

DRINKS PACKAGES

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 105.00

3 x Champagne Eugène III Brut 150.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 77.50

White: Vermentino Colombard Les Vignerons

Red: Carignan Syrah Les Vignerons

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE TWO 95.00

White: Sauvignon Blanc Fat Barrel

Red: Merlot Alma de Chile Reserva

Rosé: Zinfandel Blush Golden State

PACKAGE THREE 130.00

White: Chablis J Moreau & Fils

Red: Malbec La Linda

Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Asahi 330m 65.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1 x Hendrick's, Pinkster gin, Jack Daniel's,
Amaretto, Bacardi Carta Blanca 135.00

*Select two mixers from our soft drink range
(Red Bull - £18 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00

Designed to be drunk neat