

The Rubens

AT THE PALACE

IN-ROOM DINING

ALCOHOL BY VOLUME
Champagne 12.0% - 13.0%
White & Red Wine 12.0% - 13.0%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18.0%
Campari 25.0%
Sherry & Port 15.5% - 20.0%
Gin 37.5% - 49.3%
Vodka 37.5% - 50.0%
Rum 37.5% - 50.5%
Whiskies 40.0% - 70.0%
Cognac 40.0% - 46.5%

To place an order please dial 650
(After 11.30pm, dial 0)

Hot and cold dishes are served everyday from 12pm.
Last orders are at 11pm Sunday - Thursday
or 11:30pm Friday - Saturday.

Should you require any further information on the dishes,
recommendations or advice for pairing a wine with your meal,
please contact us on the number provided.

Should you have any food allergies or special dietary requirements
please contact us on the number provided before ordering.

A £7.50 tray service charge per tray will be added to your in-room
dining bill. VAT is charged at current standard rate. An optional 15%
service charge will be added to your final bill.

HOT DRINKS

Served with our pastry team's freshly baked seasonal biscuit of the day

PMD'S TEA SELECTION

BLACK

PLANTERS' ENGLISH BREAKFAST	7
PLANTERS' EARL GREY	7
LAPSANG SOUCHONG	7

INFUSIONS

PEPPERMINT LEAVES	7
CAMOMILE	7
ROOIBOS	7
THE RUBENS BLEND	7
LEMONGRASS AND GINGER	7

GREEN

JASMINE GREEN TEA	7
MATCHA GREEN TEA	10

COFFEE BY ILLY

ESPRESSO	5
DOUBLE ESPRESSO	7
DECAFFEINATED COFFEE	7
AMERICANO	7
CAPPUCCINO	7
CAFFÈ LATTE	7
CAFFÈ MOCHA	7
MACCHIATO	7
MATCHA LATTE	9

RUBENS SIGNATURE HOT CHOCOLATE	9
Served with Rubens hand-whipped cream & chocolate truffle	

BOTTLED BEERS, CIDERS & ALES

LAGERS

NOAM	5.2% 330ML	10
HARBOUR SINGLEFIN	4% 330ML	9
BALFOUR JAKE'S RESERVE	5% 330ML	9
PERONI	5.1% 330ML	9
MEANTIME LONDON LAGER	4.5% 330ML	9
MORETTI	0% 330ML	7
HEINEKEN	0% 330ML	7

ALES AND IPA

MEANTIME LONDON PALE ALE	4.3% 330ML	9
HARBOUR ARCTIC SKY IPA	4.3% 330ML	9
BALFOUR JAKE'S RESERVE IPA	4.3% 330ML	9

CIDER

ASPALL	5% 330ML	9
BALFOUR JAKE'S ESTATE	5.4% 330ML	9

SOFT DRINKS

ORANGE JUICE		6
CRANBERRY JUICE		6
PINEAPPLE JUICE		6
TOMATO JUICE		6
GRAPEFRUIT JUICE		6
APPLE JUICE		6
COCA COLA/DIET COKE	330ML	7
LEMONADE	200ML	5
FEVER-TREE SODA	200ML	5
FEVER-TREE GINGER ALE	200ML	5
FEVER-TREE GINGER BEER	200ML	5
FEVER-TREE LIGHT TONIC	200ML	5
FEVER-TREE ELDERFLOWER	200ML	5
FEVER-TREE MEDITERRANEAN	200ML	5

KINGSDOWN MINERAL WATER Still & Sparkling	330ML	6
KINGSDOWN MINERAL WATER Still & Sparkling	750ML	8

SIGNATURE & CLASSIC COCKTAILS

RUBENS BLOODY MARY	18
Ketel One Vodka, Dubonnet, Ancho Reyes Liqueur, tomato juice, horseradish, Worcestershire Sauce, Tabasco, citrus	
FRENCH 75	21
Tanqueray Gin, citrus, sugar, Lanson Le Black Réserve	
MOJITO	18
Bounty Premium Rum, citrus, mint, sugar (flavoured Mojito also available)	
ESPRESSO MARTINI	18
Ketel One Vodka, Son of a Gun Coffee Liqueur, espresso	
PIÑA COLADA	18
Bounty Premium Rum, fresh pineapple, coconut, cream, sugar	

NON-ALCOHOLIC COCKTAILS

VELVET ESPRESSO	14
Seedlip Spice 94, Lyre's Coffee Originale, vanilla, espresso	
NOJITO	14
Strawberry, coconut, lime, mint, soda	

CHAMPAGNE & SPARKLING WINE

BRUT NON VINTAGE	ABV	750ML
LANSON LE BLACK RÉSERVE	12.5%	125
LANSON WHITE LABEL	12.5%	150
LANSON LE GREEN	12.2%	170
VEUVE CLICQUOT NV	12%	240

BRUT VINTAGE	ABV	750ML
CHAMPAGNE DEUTZ BRUT	12%	199
DOM PÉRIGNON 2006	12.5%	675
LOUIS ROEDERER CRISTAL 2009	12%	800

ROSÉ NON VINTAGE	ABV	750ML
LANSON ROSÉ	12.5%	150
LANSON EXTRA AGE ROSÉ	12.5%	170
LAURENT-PERRIER 'CUVÉE ROSÉ'	12%	400

NON-ALCOHOLIC	ABV	750ML
WILD IDOL BRUT	0%	95
WILD IDOL ROSÉ	0%	95

PROSECCO	ABV	750ML
ZARLINO PROSECCO ASOLO DOCG	11%	55

BY THE GLASS	ABV	125ML
ZARLINO PROSECCO ASOLO DOCG	11%	13
WILD IDOL BRUT	0%	17
WILD IDOL ROSÉ	0%	17
LANSON LE BLACK RÉSERVE	12.5%	22
LANSON ROSÉ	12.5%	25
LANSON WHITE LABEL	12.5%	25
LANSON LE GREEN	12.5%	26

SMALL PLATES

SPICY TUNA TACOS	18
Wakame & sesame salad, sriracha mayonnaise	
CRAB CRUMPET RAREBIT	18
Cucumber & chilli dill pickles	
SALT AND VINEGAR COD BITES	14
Pea ketchup	
NEW YORK BAR CHEESEBURGER SLIDERS	16
Dill pickles, red onion jam, RCH signature burger sauce	
BUTTERMILK FRIED CHICKEN SLIDERS	16
American cheese, chilli oil & yuzu mayonnaise	
SMOKED RED LEICESTER & NDUJA BAKE	14
Charred onion & thyme sourdough	
PAN CON TOMATE (VGO)	15
London burrata, olive oil, anchovies	
HASH BROWNS	14
Exmoor caviar	
MARKET CRUDITÉS (V, VGO)	14
Whipped basil Ricotta	

KOFFMAN FRIES	
All served with our béarnaise sauce	

FRENCH FRIES	6
SWEET POTATO FRIES	7
TRUFFLE & PARMESAN FRIES	8

MAINS

Available 12pm to 11pm Sunday - Thursday
and 12pm to 11:30pm Friday - Saturday

CHICKEN NOODLE SOUP 🍲	15
Mini chicken pot pie	
Add selection of finger sandwiches	10

SOUP OF THE DAY	15
Add selection finger sandwiches	10

CAESAR SALAD (VGO)	19
Baby gem lettuce, anchovies, croutons, Parmesan	
Add grilled chicken	8
Add treacle streaky bacon	3
Add garlic butter prawns	10
Add smoked salmon	8

SPICY MISO POKE SALMON BOWL (VGO)	28
Fermented cucumber, cashew nuts, pickled ginger, spring onion, mango, goma dressing	

BEER BATTERED FISH & CHIPS	32
Mushy peas, curry sauce, chunky tartare sauce	

BUTTER CHICKEN CURRY	28
Basmati rice, butter naan bread, poppadum and chutneys	

14OZ RIB-EYE STEAK	58
Pan fried mushrooms, cherry tomatoes, chunky chips with peppercorn or béarnaise sauce	

SANDWICHES & BURGERS

All served with house fries

RUBENS CLUB SANDWICH	26
Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise	

DOUBLE CHEESE SMASH BURGER	25
Dill pickles, red onion jam, RCH signature burger sauce	
Add treacle streaky bacon	3

BUTTERMILK FRIED CHICKEN BURGER	25
Whiskey honey & gochujang glaze, kimchi slaw, chilli, cucumber pickles	

HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	17
Dijon mustard mayonnaise on sourdough bread	

GRILLED CHEESE TOASTIE (V, VGO)	17
Barber's Cheddar cheese, plum tomato on sourdough bread	

WHITE WINES

	175ML	250ML	750ML
BARON DE BAUSSAC VIOGNIER 13% Pays d'Oc, France, 2023	12	18	44
BLANC DE MER Walker Bay, South Africa, 2023	14	18	52
SAUVIGNON BLANC Walker Bay, South Africa, 2024	17	20	60
SANS BARRIQUE CHARDONNAY Walker Bay, South Africa, 2023	17	20	60
NALS MARGRIED STELLA ALPINA PINO GRIGIO 14% Trentino Alto Adige, Italy, 2023	15	22	58
PAZOS DE LUSCO ALBARIÑO 14.5% Rías Baixas, Galicia, Spain, 2023	19	28	75
DOMAINE PASSY LE CLOU CHABLIS 13% Burgundy, France, 2021	20	29	77

RED WINES

	175ML	250ML	750ML
OLTRE PIANO PRIMITIVO PUGLIA IGT 13% Puglia, Italy, 2022	12	17	41
PAVILLON DES TROIS ARCHES MERLOT 14% Pays d'Oc, France, 2022	13	17	43
BERONIA RIOJA CRIANZA, CZA EDICIÓN LIMITADA 15% Rioja, Spain, 2019	17	25	66
RITUAL ORGANIC PINOT NOIR 14% Casablanca Valley, Chile, 2019	21	30	82
WIRRA WIRRA MVCG CABERNET SAUVIGNON 14% McLaren Vale, Australia, 2021	22	32	86
HANNIBAL Walker Bay, South Africa, 2020	26	34	100
GALPIN PEAK PINOT NOIR Walker Bay, South Africa, 2021	28	36	105

ROSÉ WINES

	175ML	250ML	750ML
PINOT GRIGIO ROSÉ LE COLLINE DI SAN GIORGIO 12.5% Veneto, Italy, 2022	11	16	40
HENRI EHRHART ROSÉ 12.5% Alsace, France, 2023	18	26	70
CHÂTEAU MINUTY 13% Provence, France, 2023	19	28	

WHISKIES

	ABV	50ML
GLENFIDDICH 12 YEARS	40%	14
JOHNNIE WALKER RED LABEL	40%	13
JACK DANIEL'S SINGLE BARREL	45%	14
JAMESON	40%	13
WOODFORD RESERVE	43.2%	15

GIN

	ABV	50ML
TANQUERAY	43.1%	13
SIPSMITH	41.6%	15
HENDRICK'S	44%	15
GIN MARE	42.7%	15
MONKEY 47	47%	20

VODKA

	ABV	50ML
KETEL ONE	40%	13
TITO'S	40%	14
GREY GOOSE	40%	14
BELVEDERE	40%	14
CÎROC	40%	20

RUM

	ABV	50ML
BOUNTY PREMIUM RUM	40%	13
GOSLING	40%	14
PINK PIGEON VANILLA SPICED TEQUILA	40%	14

	ABV	50ML
HERRADURA BLANCO	40%	13
CASAMIGOS BLANCO	40%	13
JOSE CUERVO GOLD	38%	14
DON JULIO REPOSADO	38%	14
COGNAC		

	ABV	50ML
MAXIME TRIJOL	40%	13
COURVOISIER VS	40%	14
MARTELL VSOP	40%	15
RÉMY MARTIN VSOP	40%	40
PORT & FORTIFIED WINE		

	ABV	50ML
TAYLOR'S TEN YEAR OLD TAWNY PORT LIQUEURS & DIGESTIFS	20%	16

	ABV	50ML
COINTREAU	40%	13
DRAMBUIE	40%	13
PATRÓN XO CAFÉ	35%	13
BAILEYS	17%	13
APÉRITIFS & VERMOUTH		

	ABV	50ML
MARTINI ROSSO	15%	12
DUBONNET	14.8%	12
CAMPARI	25%	12
APEROL	11%	12
PIMM'S NO. 1	25%	12

24-HOUR MENU

PIZZAS & PASTA

WILD MUSHROOM PIZZA (V)	19
Rocket, white cheese & truffle sauce	

SPICY PEPPERONI & NDUJA PIZZA	19
Jalapeños, hot honey	

SLOW COOKED BEEF RAGÚ PASTA	19
Rigatoni pasta, smoked pancetta, Parmesan	

GRILLED CHEESE SOURDOUGH TOASTIES

Served with fries

HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	17
Dijon mustard mayonnaise on sourdough bread	

GRILLED CHEESE TOASTIE (V, VGO)	17
Barber's Cheddar cheese, plum tomato on sourdough bread	

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷	12
Seasonal coulis	

CINNAMON DUSTED DOUGHNUTS	12
Calvados custard	

STICKY TOFFEE PUDDING	12
Banana split ice cream, toffee sauce	

VEGAN CHOCOLATE BROWNIE (VG)	12
Vanilla ice cream, chocolate sauce	

CHOCOLATE CHIP AND PECAN SKILLET COOKIE	12
Salted caramel sauce, bourbon vanilla ice cream	

HOMEMADE ICE CREAM & SORBET (CHOICE OF THREE)	12
Ice Cream:	
Honeycomb 🍯,	
Matcha, Salted Caramel, Chocolate, Rum & Raisin, Frangelico	
Sorbet (VG):	
Raspberry, Mango, Lemon, Champagne Strawberry, Mojito	

BRITISH CHEESEBOARD	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, homemade chutney, celery, grapes, oat crumble, crackers	

🍷 A favourite signature dish of Mrs T, our Founder and President
(V) Vegetarian | (VG) Vegan
(VGO) Vegan option available | (GFO) Gluten-free option available

CHILDREN’S MENU

Bespoke for younger guests under the age of 12
Available 12pm to 11pm Sunday - Thursday
and 12pm to 11:30pm Friday - Saturday

LITTLE PLATES

GARDENER’S POT (VG)	9
Selection of vegetable crudité’s with hummus and guacamole dip	
SWEET POTATO FRIES (VG)	9
With mayonnaise and tomato ketchup dip	
FISH GOUJONS	9
With herb mayonnaise dip	
SCRAMBLED EGGS WITH TOAST	9
GRILLED LEMON AND YOGHURT CHICKEN	9
Served with flatbreads	

MINI MAINS

Served with your choice of fries, creamy mash, mushy peas, creamed spinach, seasonal vegetables or a crisp mixed salad

SHEPHERD’S PIE	19
Lentil and mushroom option available (V)	
SPAGHETTI, PENNE OR FUSILLI (GFO)	19
With your choice of sauce: Tomato and basil (V) Primavera (V) Bolognese	
CLASSIC BEEF BURGER	19
Served in a brioche bun with caramelised onions, cheese, tomato, lettuce and burger sauce	
BEYOND MEAT BURGER (VG)	19
Served in a bun with caramelised onion, tomato, lettuce and burger sauce	
MACARONI CHEESE (V, GFO)	19
BEA TOLLMAN’S SESAME FRIED CHICKEN 🍷	15
OVEN BAKED SALMON	19
Served with couscous	
CHEESE AND TOMATO PIZZA (VGO)	15
Served with your choice of additional toppings Roast chicken Pepperoni Mixed peppers	
TOASTED SANDWICH (VGO)	15
Your choice of the following Cheese and ham Cheese and tomato (V)	

CHILDREN’S MENU

Bespoke for younger guests under the age of 12
Available 12pm to 11pm Sunday - Thursday
and 12pm to 11:30pm Friday - Saturday

DESSERTS

AVOCADO BROWNIE (VG)	9
With seasonal sorbet	
CHOCOLATE MOUSSE	10
SEASONAL SLICED FRUIT PLATTER (VG)	10
ICE CREAM SUNDAE	10
YOGHURT WITH SEASONAL COMPOTE	10
SELECTION OF ICE CREAM OR SORBET	10
With chocolate sauce Choice of three Ice Cream: Vanilla, Chocolate, Strawberry Sorbet (VG): Raspberry, Mango, Lemon	

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(V) Vegetarian | (VG) Vegan
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