

# IN-ROOM DINING

## IN-ROOM DINING

Welcome to the In-Room Dining menu.

For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

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

Hot and cold dishes are served everyday from 12:00pm. 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.

 Denotes a favourite signature dish of Mrs T, our Founder and President.

*If you are allergic to any ingredients, please inform your waiter at the time of ordering, who can provide you with a list of allergens contained within our dishes. Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.*

*(v) - Vegetarian | (ve) - Vegan | (vgo) - Vegan option available | (gfo) - Gluten-free option available*

We only use free-range eggs and are committed to using sustainable supplies and ingredients.

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.

## 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%

# The Rubens AT THE PALACE

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar |  
#LeopardBar



## Hot Drinks

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

### PMD's Tea Selection

#### Black

Planter's English Breakfast	7
Planter's 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

<b>Rubens Signature Hot Chocolate</b>	<b>9</b>
Served with Rubens Homemade Marshmallow & Chocolate Truffle	

## Bottled Beers, Ciders & Ales

### Lagers

	ABV		
Noam	5.2%	330ml	10
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten-Free)	5.4%	330ml	9
Heineken	0%	330ml	7
Moretti	0%	330ml	7
Lucky Saint (Alcohol Free)	0.5%	330ml	7

### Ales

Meantime London Pale Ale	4.3%	330ml	9
--------------------------	------	-------	---

### Cider

Aspall	5%	330ml	9
Savanna	6%	330ml	8

### 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/750ml	6/8

## Cognac

	ABV	50ml
Martell VS	40%	13
Courvoisier VS	40%	14
Hennessy VS	40%	14
Martell VSOP	40%	15
Rémy Martin VSOP	40%	40

## Port & Fortified Wine

	ABV	100ml
Taylor's Ten Year Old Tawny Port	20%	16

## Liqueurs & Digestifs

	ABV	50ml
Cointreau	40%	13
Drambuie	40%	13
Sambuca	38%	13
Baileys	17%	13

## Apéritifs & Vermouth

	ABV	50ml
Martini Bianco	15%	12
Dubonnet	14.8%	12
Campari	25%	12
Aperol	11%	12
Pimm's No. 1	25%	12

## Small Plates

<b>Salt and Vinegar Cod Bites</b>	<b>14</b>
Pea Ketchup	
<b>Grilled Jumbo Prawns</b>	<b>22</b>
Peri Peri & Lime Yogurt	
<b>Cheese and Bacon Sliders</b>	<b>16</b>
Rubens Burger Sauce	
<b>Buttermilk Chicken Tenders</b>	<b>15</b>
Hot Sauce, Blue Cheese, Pickled Celery	
<b>Nduja &amp; Manchego Sausage Roll</b>	<b>14</b>
Smoked Tomato Ketchup	
<b>Cauliflower Cheese Croquettes (v)</b>	<b>14</b>
Salsa Verde	
<b>Sourdough Pretzels (vgo)</b>	<b>10</b>
Honey Mustard Crème Fraîche	
<b>Tindle Chicken Bao Buns (ve)</b>	<b>14</b>
Pickled Carrots, Cucumber, Coriander	

(v) - Vegetarian | (ve) - Vegan | (vgo) - Vegan option available | (gfo) - Gluten-free option available

## Mains

Available 12 noon to 11pm Sun—Thurs  
12 noon to 11:30pm Fri—Sat

<b>Chicken Noodle Soup</b> 🍲	<b>16</b>
Mini Chicken Pot Pie	
Add Selection of Finger Sandwiches	<b>10</b>
<b>Classic Caesar Salad</b>	<b>19</b>
Baby Gem Lettuce, Anchovies, Croutons, Parmesan	
Add Chicken	<b>8</b>
Add Jumbo Prawn	<b>9 each</b>
<b>Burrata Salad (vgo)</b>	<b>20</b>
Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto	
<b>Beer Battered Fish &amp; Chips</b>	<b>32</b>
Mushy Peas, Curry Sauce, Chunky Tartar	
<b>Slow Cooked Beef Ragu</b>	<b>19</b>
Rigatoni Pasta, Smoked Pancetta, Parmesan	
<b>Double Cheese &amp; Bacon Smash Burger</b>	<b>25</b>
Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce & Fries	
<b>Butter Chicken Curry</b>	<b>28</b>
Basmati Rice, Garlic and Coriander Naan Bread, Poppadum and Chutneys	
<b>14oz Rib-Eye Steak</b>	<b>58</b>
Flat Mushroom, Plum Tomato, Chips	
With Peppercorn or Béarnaise Sauce	

## Sandwiches

All Served With House Fries

<b>Steak Baguette</b>	<b>29</b>
Fillet Steak, Caramelised Onions, Blue Cheese	
<b>Rubens Club Sandwich</b>	<b>26</b>
Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado	
Tomato, Lettuce, Mayonnaise	
<b>Hot Smoked Salmon Bagel</b>	<b>26</b>
Spring Onion, Dill & Chive Cream Cheese, Lemon	

## Whiskies

		ABV	50ml
Glenfiddich	<b>12 Years</b>	40%	<b>14</b>
Johnnie Walker Red Label		40%	<b>13</b>
Jack Daniel's Single Barrel		45%	<b>14</b>
Maker's Mark		45%	<b>13</b>
Woodford Reserve		43.2%	<b>15</b>

## Gin

		ABV	50ml
Tanqueray		43.1%	<b>13</b>
Sipsmith		41.6%	<b>15</b>
Hendrick's		44%	<b>15</b>
Pinkster		37.5%	<b>15</b>
Brockmans		40%	<b>15</b>

## Vodka

		ABV	50ml
Absolut Blue		40%	<b>13</b>
Tito's		40%	<b>14</b>
Grey Goose		40%	<b>14</b>
Belvedere		40%	<b>14</b>
Cîroc		40%	<b>20</b>

## Rum

		ABV	50ml
Havana	<b>3 Years</b>	40%	<b>13</b>
Gosling		40%	<b>14</b>
Pink Pigeon Vanilla Spiced		40%	<b>14</b>
Malibu		21%	<b>13</b>

## Tequila

		ABV	50ml
Herradura Blanco		40%	<b>13</b>
Jose Cuervo Silver		38%	<b>13</b>
Jose Cuervo Gold		38%	<b>14</b>
Don Julio Blanco		38%	<b>14</b>

## White Wines

*Kindly note that Vintages are subject to change*

	ABV	175ml	250ml	750ml
<b>Baron de Baussac Viognier</b>	13%	12	18	44
Pays D'Oc, France, 2023				
<b>Nals Margried Stella Alpina</b>	14%	15	22	58
<b>Pino Grigio</b>				
Trentino Alto Adige, Italy, 2023				
<b>Pazos de Lusco Albariño</b>	14.5%	19	28	75
Rías Baixas, Galicia, Spain, 2023				
<b>Domaine Passy Le Clou</b>	13%	20	29	77
<b>Chablis</b>				
Burgundy, France, 2021				

## Red Wines

	ABV	175ml	250ml	750ml
<b>Oltre Piano Primitivo</b>	13%	12	17	41
<b>Puglia IGT</b>				
Puglia, Italy, 2022				
<b>Pavillon des Trois Arches</b>	14%	13	17	43
<b>Merlot</b>				
Pays d'Oc, France, 2022				
<b>Beronia Rioja Crianza,</b>	15%	17	25	66
<b>CZA Edicion Limitada</b>				
Rioja, Spain, 2019				
<b>Ritual Organic Pinot Noir</b>	14%	21	30	82
Casablanca Valley, Chile, 2019				
<b>Wirra Wirra MVCG</b>	14%	22	32	86
<b>Cabernet Sauvignon</b>				
McLaren Vale, Australia, 2021				

## Rosé Wines

	ABV	175ml	250ml	750ml
<b>Pinot Grigio Rosé Le Colline</b>	12.5%	11	16	40
<b>Di San Giorgio</b>				
Veneto, Italy, 2022				
<b>Henri Ehrhart Rosé</b>	12.5%	18	26	70
Alsace, France, 2023				
<b>Chateau Minuty</b>	13%	19	28	75
Provence, France, 2023				

## 24 Hour Menu

### Pizzas & Pasta

<b>Wild Mushroom (v)</b>	19
Rocket, White Cheese & Truffle Sauce	
<b>Spicy Pepperoni &amp; Nduja</b>	19
Jalapeño, Chilli Honey	
<b>Slow Cooked Beef Ragù</b>	19
Rigatoni Pasta, Smoked Pancetta, Parmesan	

### Grilled Cheese Sourdough Toasties Served With Fries

<b>Honey Roast Smoked Ham</b>	17
Dijon Mustard Mayonnaise	
<b>Plum Tomato (vgo)</b>	17
Green Basil Pesto	

### Desserts

<b>Mrs Tollman's Baked Vanilla Cheesecake</b> 🌿	12
Seasonal Coulis	
<b>Cinnamon Dusted Doughnuts</b>	12
Calvados Custard, Blackberry Coulis	
<b>Sticky Toffee Pudding</b>	12
Vanilla Ice Cream, Toffee Sauce	
<b>Vegan Chocolate Brownie (ve)</b>	12
Chocolate Ice Cream, Chocolate Sauce	
<b>Chocolate Chip and pecan Skillet Cookie</b>	12
Salted Caramel, Bourbon Vanilla Ice Cream	
<b>Homemade Ice Cream &amp; Sorbet</b>	12
<i>(Choice of three)</i>	
<i>Ice Cream:</i> Honeycomb 🌿,	
Vanilla, Chocolate, Strawberry, Espresso Martini,	
Whiskey Salted Caramel, Frangelico	
<i>Sorbet (ve):</i> Limoncello, Watermelon & Belvedere Vodka,	
Pink Grapefruit Chase Gin, Raspberry, Mango, Lemon	
<b>British Cheeseboard</b>	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop	
Stilton, Homemade Chutney, Fermented Celery, Grapes,	
Oat Crumble, Crackers	

## Children's Menu

Bespoke for younger guests under the age of 12

Available 12 noon to 11pm Sun—Thurs  
12 noon to 11:30pm Fri—Sat

### Little Plates

<b>Gardener's Pot (ve)</b>	<b>9</b>
Selection of Vegetable Crudités with Hummus and Guacamole Dip	
<b>Sweet Potato Fries (ve)</b>	<b>9</b>
With Mayonnaise and Tomato Ketchup Dip	
<b>Fish Goujons</b>	<b>9</b>
With Herb Mayonnaise Dip	
<b>Scrambled Eggs with Toast</b>	<b>9</b>
<b>Grilled Lemon and Yoghurt Chicken</b>	<b>9</b>
Served with Flat Breads	

### Main Meals

<b>Shepherd's Pie</b>	<b>19</b>
Lentil and Mushroom Option Available (v)	
<b>Spaghetti, Penne or Fusilli (gfo)</b>	<b>19</b>
With Your Choice of Sauce: <i>Tomato and Basil (v)</i> <i>Primavera (v)</i> <i>Bolognese</i>	
<b>Classic Beef Burger</b>	<b>19</b>
Served in a Brioche Bun with Caramelised Onions, Tomato, Lettuce and Burger Sauce	
<b>Beyond Meat Burger (ve)</b>	<b>19</b>
Served in a Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce	
<b>Macaroni Cheese (v) (gfo)</b>	<b>19</b>
<b>Mrs Tollman's Sesame Fried Chicken</b> 🌿	<b>15</b>
<b>Oven Baked Salmon</b>	<b>19</b>
Served with Couscous	
<b>Cheese and Tomato Pizza (vgo)</b>	<b>15</b>
Served with your choice of additional toppings <i>Roast Chicken</i> <i>Pepperoni</i> <i>Mixed Peppers</i>	
<b>Toasted Sandwich (vgo)</b>	<b>15</b>
Your Choice of the following <i>Cheese and Ham</i> <i>Cheese and Tomato (v)</i>	

*Main meals are served with your choice of fries, creamy mash, mushy peas, creamed spinach, seasonal vegetables or a crisp mixed salad.*

## Bouchard Finlayson White Wines

*Kindly note that Vintages are subject to change*

	175ml	250ml	750ml
<b>Blanc de Mer</b>	<b>13</b>	<b>17</b>	<b>47</b>
Walker Bay, South Africa, 2023			
<b>Sauvignon Blanc</b>	<b>16</b>	<b>19</b>	<b>55</b>
Walker Bay, South Africa, 2024			
<b>Sans Barrique Chardonnay</b>	<b>16</b>	<b>19</b>	<b>55</b>
Walker Bay, South Africa, 2023			
<b>Crocodile's Lair Chardonnay</b>	<b>18</b>	<b>24</b>	<b>66</b>
Walker Bay, South Africa, 2023			
<b>Missionvale Chardonnay</b>	<b>22</b>	<b>26</b>	<b>80</b>
Walker Bay, South Africa, 2023			

### Bouchard Finlayson Red Wines

<b>Hannibal</b>	<b>25</b>	<b>33</b>	<b>95</b>
Walker Bay, South Africa, 2020			
<b>Galpin Peak Pinot Noir</b>	<b>27</b>	<b>35</b>	<b>100</b>
Walker Bay, South Africa, 2021			
<b>Galpin Peak Pinot Noir Tête de Cuvée</b>			<b>320</b>
Walker Bay, South Africa, 2006			

**Crocodile's Lair/Kaaimansgat Chardonnay 2019**  
Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish. A Dynamic wine for any occasion. **Suitable for Vegans**

**Crocodile's Lair/Kaaimansgat Chardonnay Limited Edition 2014**

The combination of new French Oak coupled with the bright fruit of the unwooded portion presents voluptuous bright flavours of butterscotch, melon and peach. Patience allowing maturation will reward with a classic styled Chardonnay of notable elegance and great complexity. *94 pts - Greg Sherwood (MW), A Fine Wine Safari, 2017*

**Missionvale Chardonnay 2017**

Displaying flavours of pineapple and white pear, with the slightest hint of toasted hazelnut. A distinctively refreshing, savoury accent within its broad, yet harmonious, palate. The polished and creamy texture floats easily into a lengthy, expressive finish. *Gold Medal (96 pts) - International Wine Challenge, 2020. Suitable for Vegans*

**Missionvale Chardonnay 2018**

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focussed by a refreshing lemon rind finish. Lingers effortlessly. *Gold Medal (96 pts) - Michelangelo International Wine Challenge, 2022 93 pts - Tim Atkin (MW), South Africa Special Report, 2022. Suitable for Vegans*

### Tasting Notes - Red Wines

**Hannibal 2017**

A classic Hannibal vintage, sporting cherry and plum compote aromas, a saline edge and clean leather adding depth of flavour. The entry is subtle, offering rounded yet notable tannins, building towards the finish and interspersed with bright freshness. *93 pts - Tim Atkin (MW), South Africa Special Report, 2019. Suitable for Vegans*

**Hannibal 2018**

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity – hinting that patience will be greatly rewarded. *94 pts - Tim Atkin (MW), South Africa Special Report, 2020; 93 pts - James Suckling, 2020*

**Galpin Peak Pinot Noir 2018**

Intriguing perfumed dark cherry and wild berry, with espresso infused cinnamon spice adding to the appeal. Deftly balanced, it portrays elegance, but the tannins form neatly on a lengthy finish. Pinot noir always expresses itself best with good food. *94 pts - International Wine Challenge, 2020*

**Galpin Peak Pinot Noir 2019**

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones.

**Tête de Cuveé Pinot Noir 2017**

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential. *94 pts - Tim Atkin (MW), South Africa Special Report, 2019. Suitable for Vegans*

### Desserts

<b>Avocado Brownie (ve)</b> With Seasonal Sorbet	9
<b>Chocolate Mousse</b>	10
<b>Seasonal Sliced Fruit Platter (ve)</b>	10
<b>Ice Cream Sundae</b>	10
<b>Yoghurt with Seasonal Compote</b>	10
<b>Selection of Ice Cream with Chocolate Sauce</b> Vanilla, Chocolate, Strawberry, Raspberry (ve), Mango (ve), Lemon (ve)	10

## Signature & Classic Cocktails

<b>Rubens Bloody Mary</b>	<b>19</b>
<i>Absolut Vodka, Dubonnet, Ancho Reyes Liquor, Tomato Juice, Horseradish, Worcestershire Sauce, Tabasco, Lemon Juice</i>	
<b>French 75</b>	<b>21</b>
<i>Tanqueray Gin, Fresh Lemon Juice, Sugar, Lanson Champagne</i>	
<b>Mojito</b>	<b>19</b>
<i>Havana 3-Year Rum, Fresh Lime, Mint, Sugar (flavoured Mojito also available)</i>	
<b>Espresso Martini</b>	<b>19</b>
<i>Absolut Blue Vodka, Kahlua, Espresso</i>	
<b>Pina Colada</b>	<b>19</b>
<i>Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar</i>	

## Non-Alcoholic Cocktails

<b>Tropical Sunrise</b>	<b>15</b>
<i>Orange Juice, Citrus, London Essence Roasted Pineapple Soda, Grenadine</i>	

## Champagne & Sparkling Wine

<b>Brut Non Vintage</b>	<b>ABV</b>	<b>750ml</b>
Lanson Le Black Reserve	12.5%	<b>125</b>
Lanson White Label	12.5%	<b>150</b>
Lanson Le Green	12.2%	<b>170</b>
Vueve Cliquot NV	12%	<b>240</b>
<b>Brut Vintage</b>		<b>750ml</b>
Champagne Deutz Brut	12%	<b>199</b>
Dom Pérignon 2006	12.5%	<b>675</b>
Louis Roederer Cristal 2009	12%	<b>800</b>
<b>Rosé Non Vintage</b>		<b>750ml</b>
Lanson Rosé	12.5%	<b>150</b>
Lanson Extra Age Rosé	12.5%	<b>170</b>
Laurent-Perrier 'Cuvée Rosé'	12%	<b>400</b>
<b>Non-Alcoholic</b>		<b>750ml</b>
Wild Idol Brut	0%	<b>95</b>
Wild Idol Rosé	0%	<b>95</b>
<b>Prosecco</b>		<b>750ml</b>
Zarlino Prosecco Asolo DOCG	11%	<b>55</b>
<b>By The Glass</b>		<b>125ml</b>
Zarlino Prosecco Asolo DOCG	11%	<b>13</b>
Wild Idol Brut	0%	<b>17</b>
Wild Idol Rosé	0%	<b>17</b>
Lanson Le Black Reserve	12.5%	<b>22</b>
Lanson Rosé	12.5%	<b>25</b>
Lanson White Label	12.5%	<b>25</b>
Lanson Le Green	12.5%	<b>26</b>



BOUCHARD FINLAYSON  
A ROUTIQUE VINEYARD

## Tasting Notes - White Wines

### Blanc de Mer 2018

A fountain of flowery aromas alerts first impression success! The taste is characterised by hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish.

*90 pts - Gilbert & Gaillard International Challenge, 2019*

### Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

### Sauvignon Blanc 2018

The nose is fragrant and the palate portrays rich tropical fruit tones of granadilla, guava and litchi. The wine is crisp, creamy, and lingering with an eventual harmonious palate finish. *90 pts - Tim Atkin (MW), South Africa Special Report, 2019*

### Sauvignon Blanc 2019

Detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd, delivered by a juicy, unassertive acidity and complimented by a noteworthy Hemel-en-Aarde salinity.

### Sauvignon Blanc 2020

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity. Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.

**Suitable for Vegans**

### Sauvignon Blanc Reserve 2019

An undercurrent of spice and flint notes add complexity to the fruit bowl of flavours, including fig, lemon zest and passion fruit, all integrating on a long finish. Developing semillon offers an extra definition. *90 pts - Tim Atkin MW, South Africa Special Report, 2018*

### Sauvignon Blanc Reserve 2017

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish. *90 pts - Tim Atkin MW, South Africa Special Report, 2018*

### Sans Barrique (unoaked) Chardonnay 2018

Freshly styled with its hallmark lemony texture — hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity.

### Crocodile's Lair/Kaaimansgat Chardonnay 2017

This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience. *Gold Medal (95 pts) - International Wine Challenge, 2020.*

**Suitable for Vegans**