

The Rubens AT THE PALACE

IN-ROOM DINING

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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 and 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 / (vg) - 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%

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

Served with Rubens hand-whipped cream & chocolate truffle	9
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BOTTLED BEERS, CIDERS & ALES

LAGERS

	ABV		
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/750ml	6/8

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		750ml
Champagne Deutz Brut	12%	199
Dom Pérignon 2006	12.5%	675
Louis Roederer Cristal 2009	12%	800
ROSÉ NON VINTAGE		750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Laurent-Perrier 'Cuvée Rosé'	12%	400
NON-ALCOHOLIC		750ml
Wild Idol Brut	0%	95
Wild Idol Rosé	0%	95
PROSECCO		750ml
Zarlino Prosecco Asolo DOCG	11%	55
BY THE GLASS		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 12 noon to 11pm Sun—Thurs
12 noon to 11:30pm Fri—Sat

CHICKEN NOODLE SOUP 🍲	15
Mini chicken pot pie	
Add selection 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

Kindly note that vintages are subject to change

	ABV	175ml	250ml	750ml
Baron de Baussac Viognier	13%	12	18	44
Pays d'Oc, France, 2023				
Blanc de Mer		13	17	47
Walker Bay, South Africa, 2023				
Sauvignon Blanc		16	19	55
Walker Bay, South Africa, 2024				
Sans Barrique Chardonnay		16	19	55
Walker Bay, South Africa, 2023				
Nals Margried Stella Alpina	14%	15	22	58
Pino Grigio				
Trentino Alto Adige, Italy, 2023				
Pazos de Lusco Albariño	14.5%	19	28	75
Rías Baixas, Galicia, Spain, 2023				
Domaine Passy Le Clou	13%	20	29	77
Chablis				
Burgundy, France, 2021				

RED WINES

	ABV	175ml	250ml	750ml
Oltre Piano Primitivo	13%	12	17	41
Puglia IGT				
Puglia, Italy, 2022				
Pavillon des Trois Arches	14%	13	17	43
Merlot				
Pays d'Oc, France, 2022				
Beronia Rioja Crianza,	15%	17	25	66
CZA Edición Limitada				
Rioja, Spain, 2019				
Ritual Organic Pinot Noir	14%	21	30	82
Casablanca Valley, Chile, 2019				
Wirra Wirra MVCG	14%	22	32	86
Cabernet Sauvignon				
McLaren Vale, Australia, 2021				
Hannibal		25	33	95
Walker Bay, South Africa, 2020				
Galpin Peak Pinot Noir		27	35	100
Walker Bay, South Africa, 2021				

ROSÉ WINES

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

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		40%	14

TEQUILA

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

LIQUEURS & DIGESTIFS

		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 (V)	19
Rocket, white cheese & truffle sauce	

SPICY PEPPERONI & NDUJA	19
Jalapeños, hot honey	

SLOW COOKED BEEF RAGÚ	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	12
<i>(Choice of three)</i>	
<i>Ice Cream: Honeycomb 🍷,</i>	
<i>Matcha, Salted Caramel, Chocolate, Rum & Raisin,</i>	
<i>Frangelico</i>	
<i>Sorbet (vg): Raspberry, Mango, Lemon, Champagne</i>	
<i>Strawberry, Mojito</i>	

BRITISH CHEESEBOARD	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop	
Stilton, homemade chutney, 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 and Sat

LITTLE PLATES

GARDENER'S POT (VG)	9
Selection of vegetable crudités 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	

MAIN MEALS

SHEPHERD'S PIE	19
Lentil and mushroom option available (v)	
SPAGHETTI, PENNE OR FUSILLI (GFO)	19
With your choice of sauce: <i>Tomato and basil (v)</i> <i>Primavera (v)</i> <i>Bolognese</i>	
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 <i>Roast chicken</i> <i>Pepperoni</i> <i>Mixed peppers</i>	
TOASTED SANDWICH (VGO)	15
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.

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 and Sat

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 <i>Choice of three</i>	
Ice Cream: Vanilla, Chocolate, Strawberry	
Sorbet: Raspberry (vg), Mango (vg), Lemon (vg)	