

The Rubens

AT THE PALACE 

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*

Find us on Instagram
#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar |
#LeopardBar

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

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

Rubens Signature Hot Chocolate	9
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
Lucky Saint (Alcohol Free)	0.5%	330ml	7
Moretti	0%	330ml	7
Lucky Saint (Alcohol Free)	0.5%	330ml	7

Ales

Meantime London Pale Ale	4.3%	330ml	9
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Cider

Aspall	5%	330ml	9
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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
Tonic & 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

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

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Mains

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

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

Sandwiches

All Served With House Fries

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

Whiskies

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

Gin

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

Vodka

		ABV	50ml
Absolut Blue		40%	13
Tito's		40%	14
Grey Goose		40%	14
Belvedere		40%	14
Ciroc		40%	20

Rum

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

Tequila

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

White Wines

Kindly note that Vintages are subject to change

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

Red Wines

	ABV	175ml	250ml	750ml
Oltre Piano Primitivo Puglia IGT Puglia, Italy, 2022	13%	11	17	41
Pavillon des Trois Arches Merlot Pays d'Oc, France, 2022	14%	12	17	43
Beronia Rioja Crianza, CZA Edicion Limitada Rioja, Spain, 2019	15%	17	25	66
Ritual Organic Pinot Noir Casablanca Valley, Chile, 2019	14%	21	30	82
Wirra Wirra MVCG Cabernet Sauvignon McLaren Vale, Australia, 2021	14%	22	32	86

Rosé Wines

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

24 Hour Menu

Pizzas & Pasta

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

Grilled Cheese Sourdough Toasties Served With Fries

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

Desserts

Mrs Tollman's Baked Vanilla Cheesecake 🌿 Seasonal Coulis	12
Cinnamon Dusted Doughnuts Calvados Custard, Blackberry Coulis	12
Sticky Toffee Pudding Vanilla Ice Cream, Toffee Sauce	12
Vegan Chocolate Brownie (ve) Chocolate Ice Cream, Chocolate Sauce	12
Homemade Ice Cream & Sorbet (Choice of three) 12 <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	
British Cheeseboard Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers	19

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

Gardener's Pot (ve)	9
Selection of Vegetable Crudités with Hummus and Guacamole Dip	
Sweet Potato Fries (ve)	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 Flat Breads	

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, Tomato, Lettuce and Burger Sauce	
Beyond Meat Burger (ve)	19
Served in a Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce	
Macaroni Cheese (v) (gfo)	19
Mrs 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.

Bouchard Finlayson White Wines

Kindly note that Vintages are subject to change

	175ml	250ml	750ml
Blanc de Mer	13	17	45
Walker Bay, South Africa, 2024			
Sauvignon Blanc	15	18	50
Walker Bay, South Africa, 2022			
Sans Barrique Chardonnay	15	18	50
Walker Bay, South Africa, 2020			
Sauvignon Blanc Reserve	16	22	58
Walker Bay, South Africa, 2018			
Crocodile's Lair Chardonnay	18	24	64
Walker Bay, South Africa, 2021			
Crocodile's Lair Chardonnay Limited Edition	22	26	80
Walker Bay, South Africa, 2014			
Missionvale Chardonnay	22	26	80
Walker Bay, South Africa, 2021			

Bouchard Finlayson Red Wines

Hannibal	23	30	85
Walker Bay, South Africa, 2020			
Galpin Peak Pinot Noir	26	32	95
Walker Bay, South Africa, 2021			
Galpin Peak Pinot Noir Tête de Cuvée			195
Walker Bay, South Africa, 2007			

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*

Tête de Cuveé Pinot Noir 2019

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish. *93 pts - James Suckling, 2020; Five Stars - Platter's Guide, 2021. Suitable for Vegans*

Desserts

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

Signature & Classic Cocktails

Rubens Bloody Mary	19
<i>Absolut Vodka, Dubbonet, Ancho Reyes Liquor, Tomato Juice, Horseradish, Worcestershire Sauce, Tabasco, Lemon Juice</i>	
Gin Lane	19
<i>Tanqueray Gin, Aperol, Lemon Juice, Plum Bitters</i>	
Mojito	19
<i>Havana 3-Year Rum, Fresh Lime, Mint, Sugar (flavoured Mojito also available)</i>	
Espresso Martini	19
<i>Absolut Blue Vodka, Kahlua, Espresso</i>	
Pina Colada	19
<i>Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar</i>	

Non-Alcoholic Cocktails

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

Champagne & Sparkling Wine

Brut Non Vintage	ABV	750ml
Lanson Le Black Reserve	12.5%	125
Lanson White Label	12.5%	150
Lanson Le Green	12.2%	170
Vueve Cliquot 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 Reserve	12.5%	22
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	25
Lanson Le Green	12.5%	26



BOUCHARD FINLAYSON
A BOUTIQUE 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*

Crocodile's Lair/Kaaimansgat Chardonnay 2018

Sleek and refined, a most enjoyable spicy lemon drop aroma complexity announces white peach, nectarine and pear flavour delight. A refreshing salinity graces a lasting finish. *93 pts - Tim Atkin (MW), South Africa Special Report, 2020 ; 93 pts - James Suckling, 2020 ; 92 pts - IWSC, 2020 ; Silver Medal - Decanter Wine Awards, 2020. Suitable for Vegans*

Crocodile's Lair/Kaaimansgat Chardonnay 2019

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