



THE ENGLISH GRILL

DINNER SERIES PRESENTS:

LANSON WIMBLEDON

The evening will commence with live music, canapés and Champagne in The Palace Lounge & The Leopard Bar; followed by a seven course dinner and live music in The English Grill

STARTER

CORNISH CRAB & SMOKED SCOTCH EGG

Warm Curried Tartar Sauce

Perfectly paired with Lanson Le Black Reserve

FISH

ST. PETERS PORT HALIBUT

English Asparagus, Exmoor Caviar, Champagne Butter Sauce

Perfectly paired with Lanson Vintage 2008

SORBET

PIMMS ROYALE

Orange & Lanson Champagne

MEAT

BARBEQUE JOSPER WELSH LAMB RUMP

Minted Jersey Royals, Summer Baby Vegetables, Sheep's Curd, Rosemary Jus

Perfectly paired with Lanson Le Rose

DESSERT

GAME, SET, MATCH

Lemon Cured Parfait, Strawberries, Greek Yoghurt Sorbet

Perfectly paired with Le White Label

COFFEE & LANSON CHAMPAGNE TRUFFLES

£149 per person

We are committed to using sustainable and ethical suppliers for all of our produce.

All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements

or require information on ingredients used in our dishes.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas.

The English Grill dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

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

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