

RESTAURANT

EST.

R B G

2002

BAR & GRILL

Main Menu

INSPIRED BY HERITAGE

Our menu is shaped by time-honoured craftsmanship and a respect for provenance. From the finest cuts of meat to the freshest seasonal produce, every ingredient is chosen with care and prepared with precision. In our iconic surroundings, each dish becomes more than a meal. It's a nod to the classics, reimagined for today with elegance, depth, and flavour at the heart.



Dirty Martini Prawn Cocktail

Appetisers

Giant Gordal Olives 	6.00	Scorched Padron Peppers 	6.00
Pitted & marinated with guindilla chillies		Smoked Dorset sea salt, lemon & extra virgin olive oil	
Freshly Baked Sourdough 	6.00	Colchester Rock Oysters	Three 12.50 Six 24.00
Jersey butter		Shallot vinegar, Tabasco & lemon	
Hummus & Crisp Arab Bread 	9.50		
Chickpea, lemon zest & sesame dip, garlic, ginger, chilli			

Starters

Ocean		Land	
Roasted King Scallops	19.50	Fillet Steak Tartare	15.50
Miso butter, sake, shiso & toasted breadcrumbs		Free range egg yolk, anchovy, sourdough toast, horseradish & parsley mayonnaise	
Argyll Smoked Salmon	14.50	Salt Baked Beetroot 	11.00
Toasted rye bread, Jersey butter & lemon		Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing	
Dirty Martini Prawn Cocktail	16.00	Truffle & Leek Croquettes 	9.75
Wild red prawns, spiced tomato and horseradish sauce, white vermouth, lemon & spring onion		Truffle aioli, matured Italian cheese & chives	
Crispy Fried Chilli Squid	12.50	Crispy Duck Spring Rolls	13.00
Thai herbs, noodle salad & sweet chilli		Pineapple & ginger dipping sauce	
Tempura King Prawns	14.00	Chicken Skewers	12.75
Chilli jam & lime		Tikka spices, mint yoghurt & lime	
Yellowfin Tuna Sashimi	16.00	Korean Fried Chicken	12.75
Wasabi, pickled ginger & soy		Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce	
Spicy Yellowfin Tuna Tartare	15.00		
Grapefruit, ginger, soy & sesame, prawn crackers, wasabi mayonnaise			
Yellowfin Tuna & Watermelon Ceviche	14.00		
Citrus tiger milk, red chilli, spring onion, coriander & tempura shiso			

Asian Plate	43.00	Crispy Duck Spring Rolls Chicken Tikka Skewers Korean Fried Chicken Tempura King Prawns Chilli Squid	Pickled Mooli Prawn Crackers Dipping Sauces
Showcasing a selection of our ocean & land appetisers			

Steaks

We proudly showcase a beef collection built on provenance & passion. Working closely with Matthew Alden, a seventh-generation butcher, we draw on centuries of expertise to select cuts from the finest heritage breeds the UK has to offer.

Prime Cuts

Dry-Aged Rump Steak 275g Angus Cotswolds & West Country British Isles	28.00
Fillet Steak 225g Heritage Breeds West Country & County Amagh British Isles	36.00
Dry-Aged Sirloin Steak 350g Angus Cotswolds & West Country British Isles	40.00
Dry-Aged Ribeye Steak 350g Angus Cotswolds & West Country British Isles	42.00
Côte De Boeuf 400g Heritage Breeds Cumbria British Isles	45.00
Wagyu Sirloin 300g 100% Wagyu, 8-9 MS New South Wales Australia	75.00

British Sharing Steaks

Our sharing cuts are priced per 100g, ask your server for the sizes available today.	
T-Bone Heritage Breeds Cumbria British Isles	11.00/100g
Côte De Boeuf Heritage Breeds Cumbria British Isles	11.25/100g
Chateaubriand Angus County Armagh British Isles	17.00/100g

The Treacle Steak Experience	100.00
800G Côte De Boeuf, marinated for 24 hours in black garlic & treacle, served with Wagyu bone marrow & beef dripping chips	

Sauces

Béarnaise	4.00
Green Peppercorn	4.00
Chimichurri	4.00
Bone Marrow Gravy	4.00
Truffle Butter	4.00

Toppers

Fried Duck Egg	3.50
Wagyu Bone Marrow Confit onions & crispy breadcrumbs	5.50

Signature Grill

Celebrating the very best produce from trusted supply partners, chosen for quality and consistency. Our signature Southbend grill seals in succulence, creating distinctive flavours that elevate every dish.

Rare Breed Pork Chop Crispy crackling, micro coriander, apple cider & mustard sauce	31.00	Grilled Wild Red Prawns Wild red prawns, spicy Romesco sauce, lime & micro coriander	28.00
Piri Piri Chicken Grilled marinated half chicken, piri piri sauce & coriander	25.00	The Ultimate Angus Beef Burger Beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	21.00

Mains

From timeless classics to house signatures, these dishes reflect tradition & innovation. We apply the same expert care in sourcing our seafood as we do our meat, working with specialists to bring only the best to your plate.

Ocean

Miso Black Cod Pickled red onions & sticky rice	38.00
Baked Sea Bass Baked boneless whole fish, chilli, ginger, nam jim sauce, coriander, shiitake mushrooms, crispy shallots & sticky rice	33.00
Roast Monkfish Crushed new potatoes, watercress, aged balsamic & extra virgin olive oil	34.00
Fish & Chips Mushy peas & tartare sauce	22.00
Grilled Scottish Salmon Salt-baked beetroot, quinoa tabbouleh, tahini yogurt dressing, dukka spice, pickled carrots, avocado, kale & pomegranate	30.00

Land

Miso Aubergine  Pickled shiitake mushrooms, ginger, chilli & sesame, Sriracha sauce, sticky rice	20.00
Wild Scottish Venison Crispy confit potatoes, caramelised celeriac purée & juniper jus	35.00
Katsu Cauliflower  Japanese curry sauce, peanut, sesame, pickled ginger & red onion, served with Jasmine rice	19.00
Korean Lamb Rump Chilli, soy & sesame marinade, pickled radish, sticky rice & spring onion	27.00

Salads

Chargrilled Chicken Caesar Salad Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request	19.00	Crispy Duck Salad Thai herb salad, sugar snap peas, spring onion, beansprouts, pink grapefruit, red chilli, coriander, mint, soy & Asian dressing	18.50
Lebanese Fattoush  Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley & buttermilk	17.50	Grilled Watermelon  Feta, sumac, capers, lemon & mint dressing	16.00

Sides

Beef Dripping Chips	6.50	Maple Glazed Carrots 	6.00
Fries  Add truffle & Parmesan 1.75	6.00	Minted New Season Potatoes 	6.00
Mashed Potatoes 	6.00	Super Greens Salad 	6.00
Cauliflower Cheese	6.00	Butter Leaf Salad 	5.50
Green Beans & Pistachio Butter 	6.00	Mac & Cheese	6.50
Tenderstem Broccoli, Chilli & Garlic 	6.00		

Sunday Club

Join us every Sunday for a celebration of British flavours, featuring rich bone marrow gravy and freshly baked beef-dripping Yorkshire puddings with every roast. From grass-fed beef to rosemary-roasted chicken and a hearty nut roast, each dish is served with seasonal vegetables and all the trimmings for a truly indulgent Sunday.

Roast British Beef	27.00
Grass-fed British native breed rump, rich & sweet flavour	
Roast Chicken	24.00
Roasted with rosemary & garlic	
Mixed Nut Roast 	21.00
Our own recipe, full of goodness, with  or  trimmings	

SHARING FEAST	60.00
Choose any combination of two roasts, served with slow-cooked pork belly, gravy & all the trimmings	

Trimmings Included

Garlic & Rosemary Roast Potatoes | Maple Glazed Carrots | Green Beans
Braised Red Cabbage | Bone Marrow Gravy | Yorkshire Pudding

DELUXE SUNDAY SIDES	
Cauliflower Cheese	6.00
Creamed Leeks 	6.00
Matured cheese & wholegrain mustard	
Mac & Cheese	6.50
Three cheese sauce & sage & onion breadcrumbs	

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.
Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Country of Origins and specific breeds are correct at the time of publication and subject to availability. Meat weights are uncooked & approximate. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our seafood dishes.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



Sunday Roast Sharing Feast

