

Lunch Selection

Served until 3pm Monday to Friday.
NOT available on Saturday, Sunday or Bank Holidays or between 3rd December 2018 and 3rd January 2019

Free Range Three Egg Omelette £10.95

With your choice of two of the following fillings:

Ham
Tomato
Cheese
Mushrooms

Served with chips and mixed leaves

Honey Roast Ham, Free Range Egg and Chips

£11.95 **NEW**
Served with Artisan Bread and butter

Baguettes £8.95 **NEW**

Served with potato crisps and salad leaves, choose from:

Home Cooked Roast Beef and Horse Radish
Honey Roast Ham
Prawns and Seafood Sauce
Brie, Cranberry and Rocket

Ploughman's

Choose from:

Trio of Cheeses	£11.95
Rare Roast Beef	£13.95
Honey Roast Ham	£12.95
All Three	£13.95

With Artisan Bread, Homemade Slaw, Balsamic Onion Relish and Mixed Leaves



All prices include VAT. All items listed are subject to availability. Weights shown are approximate and prior to cooking. Food items may contain small bones.

Allergy Advice:

All our food is freshly prepared in a kitchen where nuts, gluten and other Allergens are present and our menu descriptions do not include all ingredients. If you have an allergy please let us know before ordering.

* Parties of 8 or more will be subject to a 10% service charge.

The History of The Rubbing House

It is not known when The Rubbing House was originally built, but there has always been a form of shelter near the end of the racecourse where horses could be rubbed down by their grooms after the exertions of the race since horse racing began on Epsom Downs, even before the Derby was founded.

By 1801 it had officially become a public house owned, along with the rest of the Downs, by the Lord of the Manor and was leased to the Pagden brothers, who also owned several pubs in town.

In 1857 The Rubbing House was destroyed by fire. John Briscoe the Lord of the Manor, agreed with the Pagdens to share the cost of rebuilding and they got a cheaper lease. The ambitious new designs for the Downs Hotel (as it was now called) ran into difficulty when they came to the attention of the Epsom Grandstand Association. They would not allow a major hotel to face the end of the course as this would have offered serious competition to the Grandstand itself.

By 1866 the pub had been rebuilt in a more modest scale. The new design included an elegant, cast iron balcony specifically built for the patrons to view the home straight and the pub became geared for race-day traffic. The old Downs Hotel was refurbished in 1968 and the name reverted to The Rubbing House.

These days it's just a lovely place to enjoy a delightful meal or a drink or two. Whether it be a cold evening by our log fire or a sunny day in the extensive beer gardens, a warm welcome always awaits you.



The Rubbing House Menu

Telephone 01372 745050

www.rubbinghouse.com


Langley Vale Road, Epsom Downs, Epsom KT18 5LJ


We hope you have a most pleasurable and relaxing dining experience with us today ...

On Arrival

Artisan Bread with Balsamic and Olive Oil £3.95
Marinated Whole Black Olives £3.95

Starters

Chef's Homemade Soup of the Day £5.75 
Thick, Hearty and Delicious. Served with Artisan Bread

Fresh Creamy Stilton Mushrooms £6.95 
Pan Fried with Garlic, Thyme and Stilton Cheese. Served over Toasted Artisan Bread.

Home Made Chicken Liver Parfait £6.95
A Smooth Liver Pâté served with homemade red onion and balsamic relish, Crusty Bread and Rocket

Keftedes £6.95
Juicy Greek Meatballs served with Pita Bread and Tzatziki

Pan Fried Tiger Prawns £9.95
Shell on Tiger Prawns served with Garlic Butter


Fresh Mussels £8.50 **NEW**
Fresh Mussels cooked with Onion, Garlic, Celery, Fresh Coriander, White Wine and a Splash of Cream.
Served with crusty bread.
As a main course with Chips and Bread £16.25

Classic Prawn and Avocado Cocktail £7.95
North Atlantic Prawns and Fresh Avocado on a bed of mixed leaves and topped with Seafood Sauce. Served with Artisan bread

King Scallops Wrapped in Pancetta £10.95 **NEW**
Served with Chorizo and Cauliflower Puree and drizzled with Chorizo infused olive oil

Fresh Asparagus with Poached Duck Egg and Prosciutto £7.95 **NEW**
Served over toasted Artisan Bread with Parmesan and drizzled with Honey and Mustard Dressing

Panko Coated Deep Fried Calamari £6.95
Served with Tartare Sauce

Fried Halloumi £6.95 
Deep Fried Halloumi, served with Sweet Chilli Sauce

Sticky Ribs £6.95 
Succulent Ribs cooked with Chilli, Brown Sugar and Soy Sauce. Served with Rocket

Sharing Starters

Greek Platter £15.95 **NEW**
Halloumi, Homemade Tzatziki, Pastourma, Vine Leaves and Marinated Whole Black Olives

Rosemary Baked Camembert £10.95
Served with Homemade Balsamic and Red Onion Chutney and Toasted Bread

Salad Menu

Chicken, Bacon and Avocado £13.95
Char grilled Chicken, Bacon and Avocado served over Mixed Salad Leaves and dressed with Honey and Mustard Sauce.
Served with Garlic Bread

King Prawn, Mango and Avocado £13.95
King Prawns marinated with Sweet Chilli and Mango, Fresh Mango and Avocado served over Mixed Leaves topped with Mango and Chilli Dressing. Served with Garlic Bread

Vegetarian



Roasted Vegetable Lasagne £13.95
Peppers, Aubergine and Courgettes in a rich tomato sauce, layered with Lasagne and finished with Béchamel Sauce and Mozzarella Cheese. Served with Mixed Salad and Garlic Bread

Roasted Vegetable Pasta £13.95 **NEW**
With Sundried Tomatoes in a light Tomato Sauce served over Pasta

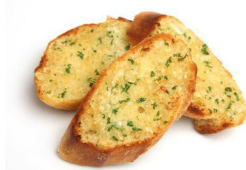
Spiced Chickpeas with Halloumi £13.95
A medium spiced curry with spinach and red peppers topped with Deep Fried Halloumi

Side Orders

Garlic Bread £2.95 with Cheese £4.45
Onion Rings £2.95

Sweet Potato Fries with Parmesan and Rosemary £3.95

Halloumi Fries £5.95
Side Salad £3.95
Seasonal Vegetables £3.95



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The Rubbing House has gained a reputation for excellent quality dishes, showing imagination and tradition side by side. Our use of fresh ingredients has proven to be very popular, especially our range of meat and fish dishes. Seasonal fayre is also incorporated into our menus. To accompany your meal our wine and beer list has been carefully selected to offer you a variety of wines from around the world.

Steaks

All our Steaks are a minimum of 28 day aged and hand cut to approximately 250g. Char grilled to your liking and served with Chips, Peas, Tomato and Mushrooms.

Ribeye Steak £21.95 Sirloin Steak £21.95
Why not add a Sauce for £1.50?
Choose from Homemade Peppercorn, Red Wine, or Gluten Free Cream White Wine and Mushroom.

Fish

Mediterranean Prawns £15.95 
Pan Fried, Shell on Prawns with Chilli Garlic Butter, served with Chips and Artisan Bread

Salmon Fillet £15.95 
Topped with Creamy White Wine and Dill Sauce and Crushed Potatoes and Seasonal Vegetables

Smoked Haddock £15.95 
Undyed Smoked Haddock poached in milk and topped with Poached Egg and Creamy Hollandaise Sauce. Served with Creamy Mashed Potatoes and Seasonal Vegetables

Wholetail Scampi £12.95
Served with chips and peas


Beer Battered Cod and Chips
Regular £13.95/Small £11.95
Premium Fillet of Cod cooked to order with Chips, Mushy Peas and Tartare Sauce

King Prawn, Crab and Chorizo Linguini
Regular £15.95/Small £13.95
Cooked in a Thermidore Butter with a hint of Chilli and Cherry Tomatoes and finished with fresh Rocket

Fillet of Sea Bass and Prawns £15.95
Pan fried Fillet of Sea Bass topped with White Wine, Cream and Dill Sauce, served with New Potatoes and Seasonal Vegetables

Mains

Homemade Moussaka £13.95
Made to a traditional Greek recipe of Minced Lamb, Courgettes, Potatoes and Aubergines, finished with Béchamel Sauce. Served with Chips and Salad topped with Feta and Marinated Whole Black Olives

Gammon Steak Regular £12.95/Small £10.95 
Char grilled and served with Chips, Peas, Pineapple and Free Range Fried Egg

Seared Calves Liver Regular £15.95/Small £12.95
Pan fried Calves Liver served on a bed of crushed potatoes and wilted spinach topped with streaky bacon, fresh sage and red wine jus

Gourmet Steak Burger £12.95
Char grilled Minced Rump Steak Burger with Relish, Lettuce, Tomato and Gherkin and Monterey Jack Cheese. Served in a toasted Brioche Bun, with Chips

Bacon, Field Mushroom, Fried Onions, Free Range Fried Egg £1.00
Pan Fried Halloumi £2.50

Gourmet Chicken Burger £13.95
Panko Coated Chicken Burger with Mayonnaise, Lettuce, Tomato and Gherkin and Monterey Jack Cheese. Served with a toasted Brioche Bun with Chips

Bacon, Field Mushroom, Fried Onions, Free Range Fried Egg £1.00
Pan Fried Halloumi £2.50

Homemade Steak, Mushroom and Guinness Pie £14.95
Topped with Puff Pastry and served with Chips and Peas

Homemade Pie of the Day £14.95
Topped with Puff Pastry and served with Chips and Peas

Souvlaki Regular £13.95/Small £11.95
Chicken char grilled with peppers and onion and served with pita bread, chips and salad topped with feta and marinated whole black olives

Chicken Parmigiana £13.95 **NEW**
Panko breaded chicken breast baked with tomato sauce, topped with mozzarella and parmesan on a bed of linguine, finished with fresh rocket

Belly Pork £14.95 
Slowly braised with mustard and honey and served with mashed potatoes and seasonal vegetables

Beef Bourguignon £14.95
Chunks of tender beef cooked with red wine, mushrooms, carrots and smoked bacon and served with mashed potatoes


Chicken and Rib Combo £14.95
Barbecue Chicken leg and pork ribs smothered in barbecue sauce and served with chips and corn on the cob

Confit of Duck £14.95 
Duck leg slow cooked with herbs and served with homemade cherry sauce and white and wild rice and seasonal vegetables

Sausage and Mash £11.95
Three fresh sausages made by our local butcher and topped with fried onions and red wine sauce, served with red cabbage

Inside Out Chicken Kiev £13.95
Panko coated chicken breast topped with chilli garlic butter, served with crushed potatoes and seasonal vegetables

Pork Wellington £15.95 **NEW**
Pork tenderloin with Mushroom Duxell, wrapped in Prosciutto ham and encased in puff pastry. Served with red wine sauce, parmentier potatoes and seasonal vegetables

Home Made Fragrant Mauritian Chicken Curry £14.95 
A medium spiced curry, garnished with fresh coriander and red onion. Served with rice and naan bread

Lamb Shank in Red Wine Sauce £16.95
Tender lamb shank slowly cooked in red wine, rosemary, shallots, carrots and mushrooms served with creamy mashed potatoes and peas