

Vegetarian/Vegan Menu

Starters

Harissa Houmous £6.45
With Pitta Bread

Balsamic and Thyme Mushroom Brochette £7.25
Pan fried mushrooms served over Artisan Bread
and garnished with Rocket

Mains

Lentil Cottage Pie £14.95
Served with Seasonal Vegetables

Three Bean Chilli £14.95
Served with Basmati Rice

♥ Vegetarian Burger £14.95

Topped with Vegan Mozzarella and Fried Onions and served in a
Brioche style bun with Vegan Mayo. Served with Chips.

♥ Vegetable Lasagne £14.95

Mediterranean Vegetables in a Tomato Sauce, layered with Pasta and
Béchamel Sauce. Topped with Cheddar Cheese. Served with mixed
Salad and Garlic Bread

♥ Denotes not suitable for Vegans

Dessert Menu

Fruit Pavlova with Raspberry Compote £6.95
with Cream, Raspberry Compote and Fresh Fruits

Baked Cheesecake with
Raspberry Compote £6.95
Served with Cream and Raspberry Coulis

Raspberry Crème Brûlée £6.45
Raspberry Compote topped with Creamy Custard
and finished with caramelised sugar

Belgian Waffle with Strawberries and
Chocolate Sauce £6.95
Served with Vanilla Ice Cream

Chocolate Brownie £6.95
Served with Vanilla Ice Cream

Sticky Toffee Pudding £6.45
A rich sponge with Walnuts, Dates and Sticky Toffee Sauce,
served warm with Vanilla Ice Cream or Custard

Apple Pie £6.45

Served with Custard or Vanilla Ice Cream

Chocolate and Clementine Tort £6.45
(suitable for Vegans)

Chocolate Fudge Obsession £7.45
A large slice of Chocolate Cake with Chocolate Ganash and
Salted Caramel layers. Served with Cream

Ice Cream or Sorbet 3 scoops £5.95
Ask your server for today's choices

Cheese Platter £8.95
A selection of Cheese and Biscuits with Homemade
Red Onion Chutney

Dessert Wine

Château Grande Jauga, Sauternes
£4.95 (75ml glass) £23.95 (37 cl bottle)

A fine and elegant sweet white wine, from the Sauternes region in
Bordeaux. Lovely honey notes on the nose, a rich mouth-feel
with good balancing acidity on the finish.

Port

Dow's Fine Ruby Port £3.45 (50ml)
Graham's LBV £4.45 (50ml)



The Rubbing House Menu

For our Younger Guests

up to the Age of 10 Years

Home Made Cod Fish Fingers with Chips
and Peas £7.95

Battered Chicken Fillet Goujons with
Chips and Baked Beans £6.95

Sausages and Mash with Peas and Gravy £6.95

Linguine Pasta in a Tomato Sauce £5.95
Add Battered Chicken Fillet Goujons £7.95

For After

A Scoop of Ice Cream £1.95
Choose from Chocolate, Strawberry or Vanilla


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 £4.25
Marinated Whole Black Olives £4.45

Starters

Chef's Homemade Soup of the Day £6.45 
Thick, Hearty and Delicious. Served with Crusty Bread

Fresh Creamy Stilton Mushrooms £7.25 
Pan Fried with Garlic, Thyme and Stilton Cheese.
Served over Toasted Artisan Bread.


Chicken Liver Parfait £7.45
A Smooth Liver Pâté served with homemade red onion and balsamic relish, Crusty Bread and Rocket

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

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

Fresh Asparagus with Poached Egg and Prosciutto £8.25
Served over toasted Artisan Bread topped with Parmesan and Honey and Mustard dressing

Panko Coated Deep Fried Calamari £7.45
Served with Tartare Sauce

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

Camembert £7.95
Served with Homemade Balsamic and Red Onion Chutney and Toasted Bread

Sharing Starter

Greek Trio £13.95
Taramasalata, Tzatziki and Houmous Dips served with Pitta Bread

Salad Menu

Chicken, Bacon and Avocado £14.95
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 £14.95
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

Side Orders

Garlic Bread £3.25 with Cheese £4.45

Side Salad £4.45

Onion Rings £3.25

Seasonal Vegetables £3.95

All prices include VAT. All items 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.

Tables in the garden will be subject to a 10% service charge.

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 £24.95 Sirloin Steak £24.95
Why not add a Sauce for £1.95?
Choose from Homemade Peppercorn, Red Wine, or Gluten Free Cream White Wine and Mushroom.

Fish

Salmon Fillet £15.95
Topped with Creamy White Wine Sauce, New Potatoes and Seasonal Vegetables

King Prawn, Crab and Chorizo Linguini
Regular £16.95 / Small £15.45
Cooked in a Thermidore Butter with a hint of Chilli and Cherry Tomatoes and finished with Fresh Rocket

Wholetail Scampi £13.95
Served with chips and peas

Beer Battered Cod and Chips
Regular £14.95/Small £12.95
Premium Fillet of Cod cooked to order with Chips, Peas and Tartare Sauce

Mediterranean Prawns £16.95
Pan Fried Shell on Prawns with Garlic Butter, served with Chips and Artisan Bread

Fillets of Sea Bass £16.95
Pan fried Fillets of Sea Bass topped with White Wine and Cream Sauce, served with New Potatoes and Seasonal Vegetables

Mains

Homemade Moussaka £14.95
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 £13.95/Small £12.95
Char grilled and served with Chips, Peas, Pineapple and Free Range Fried Egg

Gourmet Steak Burger £14.95
Char grilled Minced Steak Burger with Relish, Lettuce, Tomato, Gherkin, Bacon and Monterey Jack Cheese, in a toasted Brioche Bun. Served with Chips

Gourmet Chicken Burger £14.95
Panko Coated Chicken Burger with Mayonnaise, Lettuce, Tomato, Gherkin, Bacon and Monterey Jack Cheese in a toasted Brioche Bun. Served with Chips

Homemade Steak, Mushroom and Guinness Pie £15.45
Topped with Puff Pastry and served with Chips and Peas

Souvlaki Regular £14.95/Small £13.95
Chicken char grilled with peppers and onion and served with pitta bread, chips and salad topped with feta and marinated whole black olives

Minted Lamb Shank £18.95
Tender lamb shank in a tomato and mint sauce, served with creamy mashed potatoes and seasonal vegetables

Seared Calves Liver Regular £17.45/Small £15.95
Pan fried Calves Liver served on a bed of mashed potatoes, with carrots and green beans topped with fried onions, streaky bacon and red wine jus

Stuffed Chicken Breast £15.95
Stuffed with Cream Cheese and Sautéed Leeks and wrapped in Bacon. Served with creamy White Wine Sauce, Mashed Potatoes and Seasonal Vegetables

Sausage and Mash £12.95
Three fresh sausages made by our local butcher and topped with fried onions and red wine sauce, served with peas

Beef Bourguignon £15.95
Chunks of tender beef cooked with red wine, mushrooms, carrots and smoked bacon and served with mashed potatoes