

Vegetarian/Vegan Menu

Starters

Harissa Houmous £6.45
With Pitta Bread

Mains

♥ Mauritian Vegetable Curry £14.95 **NEW**
Served with Basmati Rice and Paratha Bread

Lentil Cottage Pie £14.95
Served with Seasonal Vegetables

Three Bean Chilli £14.95
Served with Basmati Rice

♥ Vegetarian Burger £14.95
Topped with Mozzarella and Fried Onions and served in a Brioche style bun with 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

Only Available 12 - 3pm **NEW**
Monday - Saturday (excluding Bank Holidays)

Fish Finger Brioche £10.95
Prime Fillet of Cod in our Signature beer batter, served in a brioche bun with crisp iceberg and tartare sauce.
Served with chips

CBLT £11.95
Chicken, Streaky Bacon, Lettuce, Tomato and Mayonnaise in a baguette, served with chips

For our Younger Guests up to the Age of 10 Years

Margherita Pizza £6.95
Tomato and Mozzarella

Pepperoni Pizza £7.95

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

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 Banana 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


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

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

Deep Fried Whitebait £7.95 **NEW**
Served with Tartare Sauce and brown bread and butter

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

Potato Shells £7.95 **NEW**
Potato Shells with Cheese and Bacon. Served with soured cream and chives

Sharing Starter

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

Italian Platter £16.00
Selection of fine Italian Cured Meats, Mozzarella, Rocket Salad drizzed with Balsamic Dressing and served with Artisan 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

Onion Rings £3.25

Sweet Potato Fries £4.95 **NEW**
With Parmesan and Rosemary

Side Salad £4.45

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.

10% Service Charge will be added to all tables.

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

Fish Pie £15.95 **NEW**
Homemade fish pie topped with creamy mashed potatoes and serve with seasonal vegetables

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 and Cheese. Served in a toasted Brioche Bun and served with chips and Homemade Coleslaw
Additional Toppings £1.50
Bacon, Mushroom, Fried Onions, Fried Egg

Gourmet Chicken Burger £14.95
Panko Coated Chicken Breast with Mayonnaise, Lettuce, Tomato, Gherkin and Cheese. Served in a toasted Brioche Bun and served with chips and Homemade Coleslaw
Additional Toppings £1.50
Bacon, Mushroom, Fried Onions, Fried Egg

Homemade Steak, Mushroom and Guinness Pie £15.45
Topped with Puff Pastry and served with Chips or New Potatoes and seasonal vegetables

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

Roasted Supreme of Chicken £16.45 **NEW**
With green beans, sauteed wild mushrooms, pancetta, parmentier potatoes and a wholegrain mustard sauce

Chicken Parmigiana Regular £14.95/Small £12.95
Panko Coated Chicken Breast topped with tomato sauce, Mozzarella and Parmesan on a bed of linguini, finished with fresh rocket

Seared Calves Liver Regular £17.95/Small £16.45
Pan fried Calves Liver served on a bed of mashed potatoes, with seasonal vegetables, topped with fried onions, streaky bacon and red wine jus

Home made Fragrant Chicken Curry £15.95
A medium spiced curry, garnished with fresh coriander and red onion. Served with rice and paratha bread

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

Belly Pork £15.95
Slowly braised with honey, served with and Apple cider jus, colcannon 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