

Dessert Menu

Chocolate and Clemintine Torte £8.50

Gluten Free Brownie Base topped with a Chocolate and Clementine Mousse.
Served with Cream

Fruits of the Forest Pavlova £8.50

Meringue topped with whipped cream, fruits of the forest, fresh fruit
and served with Raspberry Compote

Raspberry Crème Brulee £8.50

Raspberry Compote topped with set creamy custard and finished with caramelised sugar

Yarde Farm Ice cream or Sorbet 3 scoops £8.50

Please ask for today's choices



The Rubbing House *Gluten Free Menu*

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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.

All prices Include VAT.

All items listed are subject to availability we reserve the right to exchange items that have become unavailable.

Weights shown are approximate and prior to cooking.

We reserve the right to withdraw this menu at any time

*A discretionary 10% gratuity will be added to all tables

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

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.

On Arrival

Marinated Whole Black Olives £4.95

Starters

Soup of the Day £8.00

A freshly prepared seasonal soup, crafted daily by our chefs and served with Gluten Free bread.

Fresh Creamy Stilton Mushrooms — £9.45 

Sautéed Chestnut Mushrooms folded into a rich, velvety Stilton cream, finished with crumbled Stilton and served with toasted Gluten Free Ciabatta Bread.

Fried Halloumi — £8.95 

Crisp golden Halloumi served with Sweet Chilli sauce, accompanied by salad garnish.

Classic Prawn Cocktail — £10.45

Succulent North Atlantic prawns layered with crisp lettuce, our signature Marie Rose sauce, finished with lemon. Served with gluten free bread and butter.

Homemade Tandoori Chicken Skewers — £8.95

Marinated overnight in aromatic tandoori spices, char grilled and served with mint yoghurt.

Chicken Liver & Cognac Pâté — £9.45

Silky smooth pâté enriched with cognac, accompanied by toasted Gluten Free Ciabatta bread and Red Onion Chutney.

Greek Trio to Share — £18.95 **NEW**

A vibrant selection of classic Greek dips — creamy houmous, cool, refreshing tzatziki, and silky taramasalata — served with warm, gluten free pita bread for effortless dipping. A perfect starter for sharing, offering bright Mediterranean flavours in every bite.

Salad Menu

Chicken, Bacon & Avocado — £18.95

Chargrilled chicken breast and crisp streaky bacon served over mixed leaves with ripe avocado, tomatoes and cucumber, finished with a light honey mustard dressing.

Halloumi, Mango & Avocado — £18.95

Golden fried halloumi paired with sweet mango, creamy avocado and fresh salad leaves, drizzled with a vibrant sweet chilli and mango dressing.

Prawn, Mango & Avocado — £18.95

Succulent prawns tossed with juicy mango, avocado and crisp salad leaves, complemented by a refreshing sweet chilli and mango dressing.

Side Orders

Sweet Potato Wedges £5.95

Side Salad £5.50

Seasonal Vegetables £5.00

Steaks

All of our steaks are hand cut to approximate weights and topped with parsley butter and served with gourmet chips, grilled mushrooms, grilled tomato and rocket salad.

7oz Fillet — £35.95

The most tender cut, delicately chargrilled for a melt in the mouth finish.

10oz Ribeye — £33.95

Rich, marbled and full of flavour, our ribeye is Chargrilled to create a perfect crust while keeping the centre succulent.

10oz Sirloin — £33.95

A classic cut with a deep, savoury flavour, chargrilled to your liking.

Steak Sauces — £2.50

Enhance your steak with one of our house sauces:

- Peppercorn — a classic creamy sauce with cracked black pepper and brandy.
- Red Wine & Mushroom — a rich red wine reduction with sautéed mushrooms
- Béarnaise — a luxurious, buttery sauce infused with tarragon.

Mains

Salmon Fillet — £20.95

Pan seared salmon fillet, served with new potatoes, carrots, green beans and a creamy white wine sauce

Fillet of Seabass — £21.95 / £19.95

Delicate seabass fillet pan fried until perfectly crisp, served with new potatoes, carrots, green beans and a creamy white wine sauce

Gammon Steak — £18.95 / £16.95

Chargrilled Gammon steak served with chips, garden peas, fried egg and pineapple.

Gourmet Steak Burger — £20.45

Topped with melted cheese and streaky bacon, and served with Burger Relish, Gherkin, lettuce and tomato, served in a gluten free brioche bun with Gourmet Chips and homemade coleslaw

Additional Toppings Mushrooms £1.50 Fried Egg £1.50 Halloumi £2.50

Chicken Souvlaki — £21.45 / £19.45

Chargrilled Chicken skewers marinated in Greek herbs. Served with warm gluten free pita bread Gourmet Chips and salad Topped with creamy feta cheese and marinated whole black olives and homemade tzatziki.

Gyros — 21.95 **NEW**

Tender marinated chicken, char grilled for a smoky finish, Served with warm gluten free pita bread Gourmet Chips and salad Topped with creamy feta cheese and marinated whole black olives and homemade tzatziki.

Homemade Fragrant Chicken Curry — £19.95

A warmly spiced chicken curry simmered with aromatic herbs, served with rice

Mediterranean Prawns — £23.95

Shell on tiger prawns topped with garlic butter and served with gourmet chips and Salad topped with creamy feta cheese and marinated whole black olives

Lamb Rump — £27.50

Served with Minted red wine sauce, creamy mashed potatoes and seasonal vegetables

Stuffed Chicken — £20.95

Chicken breast filled with Cream Cheese and Leeks and Wrapped in streaky bacon, Pan fried and finished in the oven until tender and served with creamy White wine sauce, mash and seasonal vegetables.

Seared Calves Liver — £23.95 / £21.95

Pan seared calves liver topped with crispy bacon, fried onions and red wine sauce. Served over buttery mashed potato, green beans and carrots

Belly Pork — £20.95

Belly pork, slowly braised with wholegrain mustard and honey and served with mashed potatoes, green beans and carrots and Wholegrain mustard apple cider gravy.

Vegan Cottage Pie — £19.95 

A richly layered plant based classic, featuring a hearty medley of slow braised vegetables and lentils in a rich tomato sauce. Finished with a silky potato topping, baked to a golden crust for comforting, elegant simplicity. Served with Seasonal Vegetables