# Vegetarian/Vegan Menu

**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

**Mediterranean Vegetable Tart** £19.95
A Crisp, Basil Pastry Case filled with roasted Tomato Sauce, Mediterranean Vegetables, Cherry Tomatoes and fragrant Herbs, topped with Pumpkin Seeds and Basil Crumb. Served with New Potatoes and Mixed Salad

**Home-Made Vegetable Moussaka** £20.95
Tender layers of roasted Aubergine, Courgette and Potato enriched with a gently spiced Quorn and Tomato Ragù, topped with a creamy vegetarian Béchamel and baked until beautifully bronzed. Served with Gourmet Chips and Salad, topped with creamy Feta Cheese and marinated Whole Black Olives

**Roasted Vegetable Lasagne** £19.95
A refined take on a classic, with slow-roasted Mediterranean Vegetables folded into a rich tomato and basil sauce, layered between fresh pasta sheets and finished with a golden, bubbling cheese topping. Served with Mixed Salad and Garlic Bread

**Greek Halloumi Burger** £19.95
Panko Coated halloumi stacked with Tomato, crisp Lettuce, Cucumber and Red Onion with Tzatziki in a toasted Brioche Bun.
Served with Gourmet Chips and Homemade Coleslaw

**Creamy Vegetable Pie** £19.95
A comforting, Indulgent Pie filled with market Vegetables in a velvety Cream Sauce, topped with flaky Puff Pastry and served with Mashed Potatoes and Seasonal Vegetables.

VE=Vegan V=Vegetarian

## Sunday Roast

Choose From

Striploin of Beef

1/2 Roast Chicken

Trio of Roasts

Nutless “Nut” Roast

Alternate Weeks

Loin of Pork, Roast Lamb Rump or Turkey

Please ask for today’s Choice

All served with Yorkshire Pudding, Home made Roast Potatoes, Seasonal vegetables and bottomless gravy



# The Rubbing House Menu

Telephone 01372 745050
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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** £4.95

**Marinated Whole Black Olives** £4.95

# Starters

**Soup of the Day** £7.50
A freshly prepared seasonal Soup, crafted daily by our chefs and served with Artisan Bread

**Keftedes** £8.95
Hand-rolled Greek spiced Meatballs, fried until golden and served with a cool Tzatziki dip.

**Fresh Creamy Stilton Mushrooms** £9.95 (V)
Sautéed chestnut Mushrooms folded into a rich, velvety Stilton Cream, finished with crumbled Stilton and served with toasted Artisan Bread.

**Fried Halloumi** £8.95 (V)
Crisp golden halloumi served with sweet chilli sauce, accompanied by salad garnish.

**Classic Prawn Cocktail** £10.95
Succulent North Atlantic Prawns layered with crisp Lettuce, our signature Marie Rose Sauce, finished with Lemon. Served with Brown Bread and Butter

**Panko Coated Deep Fried Brie** £8.95 (V)
Creamy Brie encased in light Panko Crumbs, fried until molten and served with Mango Coulis

**Homemade Tandoori Chicken Skewers** £8.95
Marinated overnight in aromatic Tandoori Spices, char-grilled and served with Mint Yoghurt

**Chilli Prawns** £13.95 NEW
Tiger Prawns dipped in our signature Beer Batter with a hint of Coconut, and fried till golden.
Served with sweet chilli sauce for dipping

**Panko Coated Calamari** £9.95
Tender calamari in crisp panko crumbs, lightly fried and served with a zesty tartare sauce.

**Deep-Fried Whitebait** £8.95
Crisp whitebait seasoned with Sea Salt and Paprika, served with Tartare Sauce and Fresh Lemon

**Chicken Liver & Cognac Pâté** £9.50
Silky smooth Pâté enriched with Cognac, accompanied by toasted Artisan Bread and Red Onion Chutney

**Greek Trio to Share** £17.95 NEW
A vibrant selection of classic Greek dips - creamy Houmous, cool, refreshing Tzatziki, and silky Taramasalata - served with warm, soft Pita Bread for effortless dipping. A perfect starter for sharing, offering bright Mediterranean flavours in every bite.

# Salad Menu

**Chicken, Bacon and 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 and 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.

**King Prawn, Mango and Avocado** £18.95
King Prawns marinated with Sweet Chilli and Mango, Fresh Mango and Avocado served over Mixed Leaves topped with Mango and Chilli Dressing.

# Side Orders

**Garlic Bread** £4.50
Warm, Rustic Baguette Slices brushed with Garlic Butter and toasted until golden.

**Garlic Bread with Cheese** £6.00
Our classic Garlic Bread topped with Melted Cheese for an extra indulgent finish.

**Onion Rings** £5.95
Crisp, golden Onion Rings fried to perfection - light, crunchy and irresistible.



**Sweet Potato Wedges** £5.95
Sweet Potato Wedges, lightly seasoned

**Cauliflower Cheese** £6.50

**Side Salad** £5.50
A fresh mix of Salad Leaves, Cucumber, Tomato and Red Onion with a light house dressing.

**Seasonal Vegetables** £5.00
A selection of freshly cooked Seasonal Vegetables,

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.

**A discretionary 10% gratuity 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 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.

**Wholetail Scampi** £17.95
Golden, crisp wholetail Scampi served with Chunky Chips, Garden Peas and Tartare Sauce.

**Fillet of Seabass** £22.95
Delicate Seabass Fillet pan-fried until perfectly crisp, served with New Potatoes, Carrots, Green Beans and a creamy White Wine Sauce.

**Pan-Seared Pork Chop** £20.95
A succulent Pork Chop seared for a caramelised finish, served with Creamy Mash, Seasonal Vegetables and Mushroom Velouté.

**Homemade Moussaka** £20.95
Layers of seasoned Minced Lamb, Aubergine and Potatoes baked under a silky Béchamel, finished with Herbs for a classic Mediterranean comfort dish. Served with Gourmet Chips and Salad topped with creamy Feta Cheese and marinated Whole Black Olives.

**Gammon Steak** £18.95 / £16.95
Chargrilled Gammon Steak served with Chips, Garden Peas, Fried Egg and Pineapple.

**Gourmet Steak Burger** £19.95
A handcrafted Beef Burger topped with melted Cheese and Streaky Bacon, and served with Burger Relish, Gherkin, Lettuce and Tomato, served in a Brioche Bun with Gourmet Chips and homemade Coleslaw.

**Additional Toppings**
Mushrooms £1.50 Fried Egg £1.50
Onion Rings £2.00 Halloumi £2.50

**Homemade Steak, Mushroom & Ale Pie** £20.95
Tender steak slow-cooked with Mushrooms and Carrots in a Rich Ale Gravy, topped with buttery Puff Pastry and served with Chips and Peas.

**Chicken Souvlaki** £20.95 /18.95
Chargrilled Chicken Skewers marinated in Greek Herbs. Served with warm Pita bread Gourmet Chips and Salad topped with creamy Feta Cheese and marinated whole Black Olives and homemade Tzatziki.

**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.

**King Prawn & Crab Linguini** £23.00
Fresh King Prawns, Chorizo and sweet Crab folded through linguini with Garlic, Chilli and White Wine.

**Lamb Rump** £27.50
Served with Minted red wine sauce, creamy mashed potatoes and seasonal vegetables.

**Beer-Battered Fish & Chips** £20.95
Prime Fillet of Fish in our signature Beer Batter. Served with Chunky Chips, Mushy Peas and Tartare Sauce.

**Stuffed Chicken** £21.95
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.

**Homemade Shepherd's Pie** £19.95
Slow-braised Minced Lamb topped with creamy Mashed Potato and baked until golden. Served with Red Wine Sauce and Seasonal Vegetables.

**Belly Pork** £20.95
Belly Pork, slowly braised with wholegrain Mustard and Honey, served with Mashed Potatoes, Green Beans, Carrots, Wholegrain Mustard and apple-cider Gravy.

**Bangers & Mash** £17.95
Traditional Sausages served with creamy Mash, Garden Peas, caramelised Onions and rich Gravy.

**Beef Bourguignon** £21.95
Slow-braised Beef cooked in Red Wine with Mushrooms, Onions and Herbs, served with creamy Mash.