

# AUGUST

AL FRESCO & ROSÉ MENU



AT THE ROYAL OVER-SEAS LEAGUE

TWO COURSES £35 | THREE COURSES (INCLUDING A GLASS OF ROSÉ) £40

## STARTER

ALEXANDER PRAWN COCKTAIL Marie Rose, iceberg lettuce

BEEF TARTARE
Truffle Pomme Anna, preserved truffle (raw product)

CACIO E PEPE AND GRILLED MUSHROOM Vegan pecorino, miso emulsion (vg)

# MAIN

COLD POACHED CHALKSTREAM TROUT Beetroot mayo, fig, chilli chutney

GRILLED MINUTE SIRLOIN STEAK 150G Watercress, skinny fries, peppercorn sauce (supplement £5)

COUSCOUS SALAD
Fried artichokes, red peppers, sundried tomatoes, giant couscous (vg)

# STONE-BAKED PIZZAS

MARGHERITA Passata, basil, fior di latte

MORTADELLA PIZZA Burrata, passata, rocket, fior di latte

VEGAN 'NDUJA Grilled aubergine, roast squash, mozzarella (vg) Add pizza toppings for £3 each (mortadella, chicken, asparagus, ve-duja)



We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.



AT THE ROYAL OVER-SEAS LEAGUE

## DESSERT

BLACK FOREST VERRINE

Dark chocolate mousse, Chantilly cream, chocolate sponge,
cherry compote, fresh cherries

PIMM'S JELLY
Mixed seasonal fruit, cucumber and gin sorbet

CRÈME CARAMEL
Confit orange zest, raisins moelleux

ROSÉ WINES

SELECT A REFRESHING AND FRUITY BOTTLE OF ROSÉ

### CHILE

Bravio Cabernet Rosé, Chile, 2023 £32 Soft vanilla and strawberry notes

### FRANCE

Eté en Provence, France, 2023 £45 Classic Provence Rosé, nice mineral finish with delicate strawberry aromas.

AIX Coteaux D'Aix En Provence, France, 2022 £50
A fragrant and well-balanced wine, salmon pink colour reveals
a fruity freshness and premium rosé

