

1910

DINING ROOM

10, 24 AND 31 JANUARY | 21 FEBRUARY 2026

FROM 17.00 - 21.30

Enjoy a gastronomic dining experience featuring the finest cuts of steak paired with exceptional wines.

MAINS

ONE SIDE AND BÉARNAISE, SAUCE AU POIVRE OR BEURRE MAÎTRE D'HÔTEL ARE INCLUDED IN THE PRICE

Bavette steak £MP

Cote de Boeuf rib steak £MP

Denver steak £MP

SIDES

YOU MAY SELECT ADDITIONAL SIDE DISHES

French fries £5

Truffle and parmesan chips (v) £8

New potatoes and chive (v) £5

Creamy mash (v) £6

Butter lettuce leaves, house dressing (v) £5

WINES

SELECT TWO GLASSES OF WINE BELOW FOR AN ADDITIONAL £13*

Armigero Sangiovese di Romagna Riserva, Italy, 2019 125ML

ROSL Club Claret, Château Argadens, France, 2019 125ML

*WINE PRICES ABOVE APPLICABLE WHEN CHOOSING FROM THIS MENU ONLY

PLEASE BOOK VIA [ROSL.ORG.UK/DINING](https://rosl.org.uk/dining) OR EMAIL [DINING@ROSL.ORG.UK](mailto:dining@rosl.org.uk)



Our prices are per person and inclusive of the current VAT rate.

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.

Please note, a discretionary 12.5% service charge has been added to your bill.

100% of this charge goes to the team member.