

# The 26 Collection

## Starters

### Truffle & Leek Croquettes (V)

Truffle aioli, matured Italian cheese & chives

### Salt Baked Beetroot (V)

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

### Roasted Spiced Cauliflower (V)

Spiced cauliflower, tahini yoghurt, pomegranate, soy toasted sunflower & pumpkin seeds

### Salt & Pepper Ribs

Sesame, spring onion & Gochujang ketchup

### Crispy Fried Chilli Squid

Thai herbs, sweet chilli & noodle salad

### Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

## Mains

### Malayan Chicken Skewer

Marinated chicken thigh, sweet potato, chilli peanuts, lime yoghurt, coconut & coriander

### Miso Glazed Aubergine (VG)

Pickled shiitake mushrooms, ginger, chilli & sesame, Sriracha sauce & sticky rice

### Fish & Chips

Mushy peas & tartare sauce

### The Ultimate Angus Beef Burger

Beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries

### Tandoori Sea Bream

Tikka marinated sea bream fillet, aloo gobi, raita & coriander

### Dry-Aged Rump Steak 275g

Angus | Cotswolds & West Country  
Served with fries & peppercorn sauce  
(£3.00 Supplement)

## Additional Sides

### Fries (V)

6.00

Add truffle & Parmesan 1.75

### Mashed Potatoes (V)

6.00

Add truffle 1.50

### Beef Dripping Chips

6.50

### Maple Glazed Carrots (VG)

6.00

### Tenderstem Broccoli, Chilli and Garlic (VG)

6.00

### Creamed Leeks (V)

6.00

### Mac & Cheese

6.50

### Green Beans & Pistachio Butter (V)

6.00

(V) Vegetarian (VG) Vegan

**A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.**  
Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code.



RESTAURANT

EST. **R B G** 2002

BAR & GRILL

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