



THE ENGLISH GRILL

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake 12.50 

Seasonal Coulis

Pistachio Soufflé 15.50

Pistachio Ice Cream

Chocolate Aero 14.50

Mint Ice Cream

Crème Brûlée 12.50

Rhubarb Compote (ve)

Selection of Homemade Ice Cream & Sorbet 12.25

Ice Cream - *Choice of 3 Scoops:*

Strawberry, Vanilla, Chocolate, Espresso Martini, Whiskey Salted Caramel,

Frangelico, Honeycomb 

Sorbet - *Choice of 3 Scoops (ve):*

Raspberry, Lemon, Limoncello, Watermelon & Belvedere Vodka

Pink Grapefruit & Chase Gin

Crêpe Suzette 22.50

Flambéed at your Table

British Cheese Trolley 18.50

Selection of Three Cheeses served at your Table

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian — (v) | Vegan — (ve)



Denotes a favourite signature dish of Mrs T, our Founder and President.

For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

Find us on Instagram [#EnglishGrill](#) | [#RubensHotel](#) | [#CurryRoom](#) | [#NewYorkBar](#) | [#LeopardBar](#)

The English Grill, 39 Buckingham Palace Road, London SW1W 0PS, United Kingdom

T : +44 (0)20 7834 6600 | W: www.rubenshotel.com | E: diningrb@rchmail.com



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DESSERT WINE

	100ml	Bottle
Late Harvest Torrontes, 'Santa Julia', Tardio, Argentina, 2019	8	35 (50cl)
Muscat de Beaumes de Venise, Dom. De Coyeux, France, 2012	12	40 (37.5cl)
Muscat Rutherglen, Pfeiffer, Victoria, Australia, NV	14.50	65 (50cl)
Tokaji Aszu, 5 Puttonyos, Tokajbor-Bene, Hungary, 2013	19.50	90 (50cl)
Recioto della Valpolicella 'Le Arele', Giuseppe Lonardi, Italy, 2014	24	115 (50cl)
Riesling Eiswein, Helmut Lang, Austria, 2015	35	125 (37.5cl)
Chateau Doisy Daëne, Cru Classe, Barsac, Sauternes, France, 2012	37	130 (37.5cl)

PORT

	100ml	Bottle
Late Bottled Vintage Port, Taylor's, 2018	11	70 (75cl)
White Port, 'Adriano', Reserva, Ramos Pinto, NV	12	80 (75cl)
10 Years Old Tawny, Taylors's	12	80 (75cl)
Vintage Port, 2011, Graham's 'Quinta dos Malvedos'	18	65 (37.5cl)
20 Years Old Tawny, Quinta do Bom Retiro, Ramos Pinto	35	230 (75cl)

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