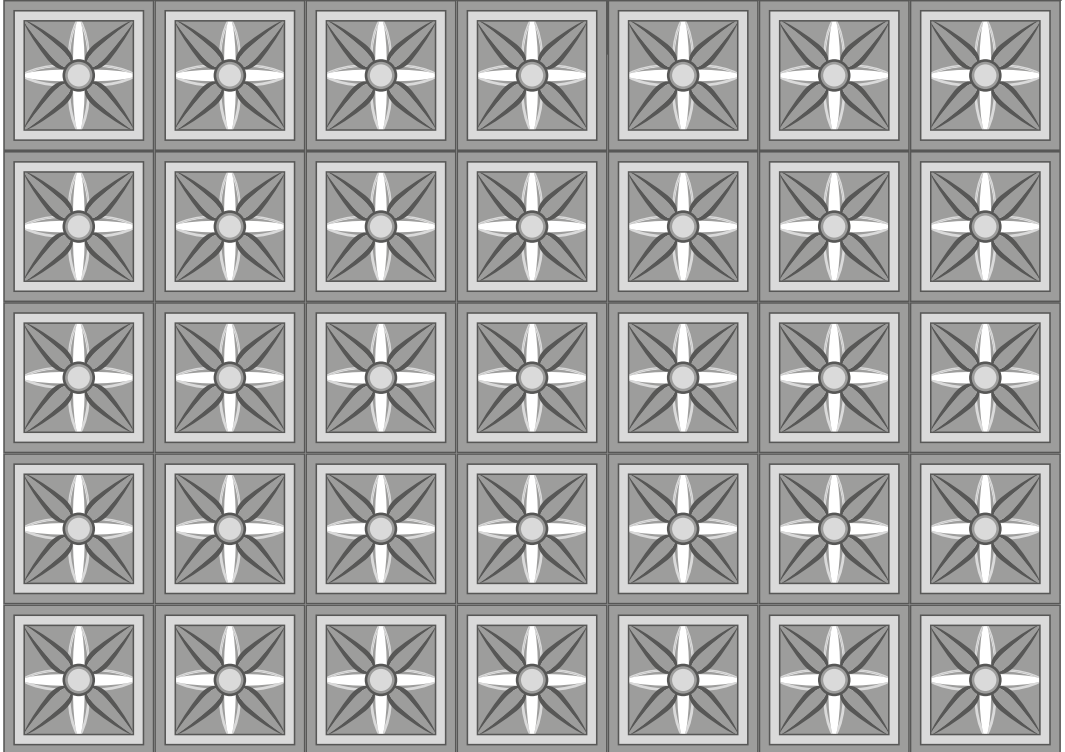


1212 *at* THE ROYAL HORSEGUARDS

MENU



# FOOD

## Starters

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**Soup of the Day £7.50**

*with warm bread roll*

**Prawns with Smoked Crispy Bacon £9**

*with grilled baby gem, Marie rose sauce, paprika dust*

**Smoked Salmon £10**

*with dill crème fraîche, capers & mixed leaves, dark rye bread*

**Ham Hock Terrine £9.50**

*with sour cream, sourdough croutons, herb & basil oil*

**Beetroot Carpaccio (vg) £8**

*with hanged oat yogurt, caramelised walnuts & toasted focaccia*

**Chicken Liver Pâte £8**

*with homemade chutney & mixed leaf salad*

## Salads

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**Classic Caesar Salad £13**

*cos lettuce, sourdough croutons tossed with Caesar dressing, topped up with shaved parmesan & anchovies*

**Add grilled chicken breast £4**

**The Horseguard's Salad (v) £13**

*grilled vegetables, crumbled feta, peppers, courgettes, aubergines, roasted tomatoes & dressed rocket*

**Summer Garden Salad (vg) £11**

*mixed leaves, asparagus, marinated mushrooms, beetroot & peas*

## Burgers

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*All burgers are served in a brioche bun, with fries & coleslaw*

**Beef Burger £15**

*topped with cheese, maple cured streaky bacon, lettuce & tomato*

**Chickpea & Spinach Burger (vg) £14**

*topped with onion chutney, lettuce & tomato*

**Cajun Spiced Chicken Burger £15**

*topped with melted cheese, spiced mayo, lettuce & tomato*

## Mains

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**Oven Roasted Chicken Breast £16**

*cracked wheat & courgette pappardelle, pan jus*

**Pan Fried Salmon Fillet £18**

*sauté potatoes, green beans & ginger soy*

**Fish & Chips £16**

*beer battered cod fillet, triple-cooked chips, tartar sauce, mushy peas*

**Asparagus & Pea Risotto (v) £14**

*Italian hard cheese shavings & rocket*

**Add Salmon or Seabass £6**

**Spaghetti Carbonara £14**

*creamy pancetta sauce finished with parmesan, served with garlic bread*

**Roasted Sea Bass Fillets £19**

*served on crushed new potatoes, samphire & lemon butter sauce with greens*

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans. If you have any dietary requirements, allergens or intolerances, please inform your server and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. All prices are inclusive of VAT at the current rate.

## From the Grill

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*All grill items are served with cherry vine tomatoes, a flat mushroom, triple-cooked chips & red wine sauce*

**8oz Sirloin Steak £25**

**10oz Rib Eye Steak £27**

**3 Lamb Cutlets £22**

**Half Thyme Roasted Chicken £16**

## Sides

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*All available for £4.50*

**Skin-on Fries**

**Triple-cooked Chips**

**Sauteed Vegetables**

**Beer-battered Onion Rings**

**Garlic Bread**

**Creamed Potatoes**

**Mixed Salad**

## Desserts

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**Earl Grey-infused Pana Cotta £7.50**

*served with mint*

**Vegan Chocolate & Orange Cake (vg) £7.50**

*served with a raspberry coulis*

**Fresh Fruit Salad with Sorbet (vg) £8.50**

*please check with server for choice of sorbets*

**Sticky Toffee Cheesecake (v) £8**

*served with whipped cream on a raspberry coulis*

**Selection of Ice Creams & Sorbets (v) £7.50**

**Cheese Plate (v) £12**

*selection of British cheeses served with fresh grapes, chutney & crackers*

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# DRINK

## Champagne & Sparkling

125ml / Bottle

### Le Dolci Colline Prosecco Spumante Brut Italy £8 / £38

*Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.*

### Chapel Down, England £40

*Characteristic aromas of pineapple, grapefruit and elderflower, the palate has a fine mousse, with tropical and floral flavours leading to a crisp texture and a refreshing finish.*

### Möet & Chandon Imperial NV £60

*A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits (lemon), floral notes (lime blossom) and elegant hints of brioche and fresh nuts.*

### Möet & Chandon Rosé NV £65

*A spontaneous champagne that entices and excites, Moët Rosé Imperial reveals bright juicy notes of strawberry, raspberry and redcurrant.*

### Veuve Clicquot £70

*At first, fresh, delicate & saline. Juicy candied apricots and toasted notes lead to a complex bouquet of figs, dried fruits, honey, truffle & mocha, alongside soft vanilla & nutmeg.*

### Dom Pérignon NV £185

*The undisputed King of Champagnes. Big and rich, with lovely Pinot aromas. Absolutely sublime.*

## Rosé

175ml / 250ml / Bottle

### Principato Pinot Grigio Rosato, IGT Provincia di Pavia Italy £9 / £12 / £31

*Crisp, dry with an aromatic nose with soft red fruits and a cherry notes - juicy and delicious.*

### Henners Rosé England £37

*Seaside salinity and mandarin zest on the nose. There's a beach pebble minerality texture to the palate along with a blood orange tang.*

## White Wine

175ml / 250ml / Bottle

### Percheron Chenin Blanc Viognier, Western Cape South Africa £8 / £9 / £26

*Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.*

### Il Badalisc Pinot Grigio, DOC Delle Venezie Italy £9 / £10 / £29

*Apple aromas with hints of honey, peach and layers of orchard fruit, spice and fresh citrus acidity.*

### Cave de l'Ormarine 'Carte Noire', Picpoul de Pinet France £33

*Generous notes of white fruits and citrus. Well balanced and lively on the palate with delicate lemony notes.*

### Fontanino Riesling Italy £10 / £13 / £37

*Classic dry Riesling with aromas of lime, petrol, stone fruit and a touch of lemongrass.*

### Tabalí Pedregoso Gran Reserva Viognier Chile £11 / £14 / £39

*Rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit.*

### La Leyenda de Las Cruces Sauvignon Blanc Chile £39

*Pink grapefruit, peach, a zesty palate with a mouthwatering finish.*

### Shadow Point, Central Coast, Chardonnay USA £44

*This is modern Californian Chardonnay, which displays ripe stone fruit, soft oak and also lovely freshness.*

### Henners Native Grace Barrel Chardonnay England £49

*Apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak. Delicate spice and creamy, textural richness from time spent in barrel.*

### Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' France £56

*Light, dry, classic and elegant with a flinty edge. The palate is rich, ripe with smoky notes and a grassy finish.*

### Domaine de la Motte Chablis Premier Cru Vau-Ligneau France £66

*Lightly toasted buttery oak on the nose, the palate is complex and mineral yet ripe with plenty of fresh Chablis acidity.*

## Red Wine

175ml / 250ml / Bottle

### **Percheron Shiraz Mourvèdre, Western Cape** South Africa £8 / £9 / £26

Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.

### **Domaine Mas Bahourat Merlot** France £9 / £10 / £29

Deliciously ripe fruit with dark fruits, a touch of Earl Grey and bergamont.

### **Benjamin Malbec** Argentina £34

Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish.

### **Sixty Clicks Shiraz Mataro** Australia £10 / £13 / £37

Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish.

### **Showdown Man with the Ax** USA £11 / £14 / £40

Ripe blackcurrant and wild berry fruit on the nose complimented by sweet vanilla oak. Rich cassis and black cherry fruit on the palate with a soft, juicy finish.

### **Boutinot 'Les Coteaux' Côtes du Rhône Villages** France £43

Brambly fruit, subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon.

### **Greyrock Pinot Noir** New Zealand £47

Berry and ripe cherry aromas, with vibrant flavours of red berries and spice. Fresh and lively palate, with silky tannins and a lingering finish.

### **Cadus Tupungato Appellation Malbec** Argentina £49

Intense purple in colour, the wine displays great depth of black fruits, fresh herbal notes and spice. The palate is elegant with lovely weight, bright black fruits and fresh acidity. The finish is long and has silky tannins.

### **Barolo Contea di Castiglione** Italy £55

A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes.

### **Domaine Chante Cigale, Châteauneuf-du-Pape Rouge** France £60

Blended by Alex Favier, one of the region's best winemakers, this is an archetypal and rustic Châteauneuf-du-Pape; spiced black fruit aromas and a powerful, warm palate.

Fancy something smaller? Just ask for a 125ml glass.

## Gin

### **Bombay Sapphire** £9.50

The tantalising, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish.

### **Hendrick's** £10.50

Made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel - and an odd but marvellous infusion of rose petal and cucumber.

### **Roku** £10

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and six uniquely Japanese botanicals.

### **Monkey 47** £11

A curious gin from the Black Forest in Germany. Made with 47 botanicals, including their 'secret weapon' commonly found in the Black Forest - cranberries.

### **Beefeater Pink** £9

Beefeater Pink strawberry is the vibrant new Pink Gin made using the original Beefeater London Dry Recipe with the addition of Natural Strawberry flavouring to give it a vibrant and delicious strawberry taste.

### **Beefeater Orange** £9

Distilled British London Gin made with orange essence and fine botanicals.

### **Warner's Rhubarb** £9

Hand crafted British Gin, craft distilled on Falls Farm, exceptional gin using Queen Victoria's own personal rhubarb crop.

All spirits are served as 50ml. Prefer a single 25ml serve? Just ask.

## Vodka

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Belvedere £9.5  
Grey Goose £10.50  
Stolichnaya Vanilla £9  
Finlandia Grapefruit £9

## Rum

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Appleton Signature Blend £9.50  
Captain Morgan Dark £9  
Captain Morgan Spiced £9  
Ron Zacapa 23 £11

## Tequila

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El Jimador Blanco £8.5  
Patrón Silver £11

## Whisky

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Johnnie Walker Red £9  
Johnnie Walker Black £11  
Glenfiddich £12  
Jameson Irish Whiskey £10

## Cognac

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Courvoisier® V.S. £11  
Courvoisier® V.S.O.P. £13

## Bourbon

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Jack Daniel's Old No.7 £9  
Buffalo Trace £10

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## Liqueurs

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Baileys Irish Cream £9  
Aperol £9  
Pimms No.1 £9  
Cointreau £9  
Malibu £9  
Luxardo Amaretto £9  
Kahlúa £9  
Jägermeister £9  
Campari £9

## Bottled Beer

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Stella Artois £5.50  
Stella Artois Gluten Free £5.50  
Goose Island Midway £6.50  
Corona £6  
Camden Hells £6  
Budweiser £5.50  
Beck's £5.50  
Beck's 0% £5  
Camden Pale Ale £6  
Magners £6.50  
Magners Berries £7

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