

RUMP

AND

WADE



BREAKFAST

MONDAY - FRIDAY 6.30 - 10AM
7.30 - 10.30AM SATURDAY
SUNDAY & BANK HOLIDAYS

All you can eat breakfast buffet

11

BRUNCH

MONDAY TO SATURDAY 10AM-3PM
SUNDAY 10AM-12PM

English breakfast 12.5

Cumberland sausage, smoked back bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast

Vegetarian breakfast 12.5

Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom, hash brown & white or brown bloomer toast **v**

Add extras to your breakfast:

Avocado, beans, black pudding, egg, hash brown, mushroom, tomato 1

Bacon, sausage 1.5

Halloumi **v** 2

Chorizo, onion & potato cake topped with a fried egg 8

Halloumi and mushroom hash, wilted spinach, soft poached egg **v** 9

Eggs your way, white or brown bloomer toast **v** 5

Toast and Tiptree jam (choose white or brown bloomer) **vve** 4.5

Granola bowl, yoghurt, cherry compote, pistachio granola **v** 7

Eggs royale, toasted English muffin, house smoked salmon flakes, poached eggs hollandaise sauce 11.5

Eggs Benedict, honey roast ham, poached eggs, hollandaise sauce, English muffin 10.5

French toast, peach & berry compote, whipped cream **v** 9

Breakfast bap, Cumberland sausage or smoked back bacon, fried egg 7

TEA AND CAKE

Cake of the day 3.5

Toasted Teacake 2.5

Coffee and Cake 5.5

A slice of our cake of the day or a toasted teacake with a hot drink of your choice (excludes alcohol)

Cream Tea 8

Homemade fruit and plain scones, clotted cream, raspberry jam and a hot drink of your choice (excludes alcohol)





WHY NOT JOIN US FOR AN ELEGANT AFTERNOON TEA EXPERIENCE?

AVAILABLE MONDAY-SUNDAY 12PM TO 5.30PM

FIXED PRICE MENU

MONDAY TO FRIDAY 12PM TO 6PM

2 COURSES

19.5

3 COURSES

24

EXCLUDES SEABASS, GRILL ITEMS AND CHEESE

Fizz Friday

BEL CANTO PROSECCO BOTTLE (750ML)

20

ALL DAY FRIDAY



NIBBLES

Sweet chilli falafel, hummus v ve	5
Chip shop croquettes, caper dip v	4.5
Marinated mixed olives v ve	4
Coated whitebait, lemon mayo	4.5
Mac n' cheese croquettes, tomato salsa v	5.5

SHARING

Ploughman's, caramelised onion sausage roll, glazed gammon, Godminster cheddar, Oxford blue, pickled red onions, mini tin loaf, onion butter	24
Honey and sesame baked feta, stone baked ciabatta, sun dried tomatoes, black olive tapenade v	15.5

SANDWICHES

MONDAY – FRIDAY 12-5PM

All served with chips and coleslaw
Add mug of soup 1.5

Garlic & herb grilled chicken, warm naan bread, lettuce, sriracha mayonnaise	9.5
Croque monsieur, honey roast ham & cheddar cheese toasted sandwich	9.5
Lebanese flat bread filled with sweet chilli falafel, lettuce, hummus v ve	8.5
Add halloumi v	2
Salmon bagel, seeded bagel, black pepper cream cheese, watercress, house smoked salmon flakes	9.5

STARTERS

Soup of the day, warm bread v	6
Selection of breads, balsamic vinegar, olive oil v ve	5.5
Chicken, tarragon & apricot terrine, tarragon aioli, onion butter, mini tin loaf	8
Maldon sea salt & black pepper squid, lemon mayonnaise, rocket	7.5
Moroccan spiced hummus, roasted cauliflower, pickled slaw, flat bread v ve	7
new Sicilian arancini filled with beef ragu, peppered rocket, roasted garlic and truffle aioli	8
new Pan seared scallops, black pudding purée, pancetta shards, roasted shallots	12.5
new Bombay potato fish cakes, roast beetroot, spinach, curried Hollandaise sauce	8
new Spicy shredded mushroom tacos, pink pickled onions, fresh coriander, lemon and paprika coconut yogurt ve (Main Course with rice 15)	8





SALADS

Smoked chicken Caesar salad, 8.5 starter / 15.5 main
lettuce, garlic croutons, bacon lardons,
anchovies, soft boiled egg, Caesar dressing, Parmesan crisp

Oak smoked salmon Niçoise, green beans, 9.5 starter/ 18.5 main
olives, new potatoes, soft boiled egg,
cherry tomatoes, rocket, olive oil

MAINS

Garlic & herb half roast chicken, fries, wilted spinach, 17
chicken gravy, coleslaw

Slow braised shin of beef, pancetta, baby onion & 17
chestnut mushroom sauce, saute cabbage, celeriac mash

Beer battered haddock, fries, minted peas, tartare sauce, 15
crispy capers (also available without batter)

Pan fried seabass, braised gem hearts, pancetta & petit pois 22.5
fricassee, herb roasted new potatoes

Broccoli, pea & broad bean linguine, toasted almonds, 15
fresh mint & sundried tomato dressing **VVE**

 Roasted butternut squash and wild mushroom tagliatelle, 12
crispy sage, beurre noisette

 Smoked haddock kedgerree, crispy shallots, poached egg 14

 Crispy pork shoulder, braised cauliflower, grilled courgetti, 16.5
miso and roast garlic sauce

BURGERS

All served in a toasted bun with baby gem lettuce, tomato, gherkin,
fries & coleslaw

Spiced double crispy buttermilk chicken burger, 15
lemon mayonnaise

6oz chargrilled beef burger, Monterey jack cheese, 15
chorizo relish, crispy black pepper onions, burger sauce

Broad bean, pea & spinach burger, pickled red onions, 14
tomato salsa **VVE**





GRILL

28oz Tomahawk sharing steak, fries, grilled tomato & mushroom, seasonal greens, peppercorn sauce, garlic butter Cooked on the bone, the tomahawk steak is an incredibly tender steak with a buttery, rich flavour	65
8oz Irish 40-day aged ribeye, fries, grilled mushroom & tomato Signature Clonard grass fed Irish ribeye of beef is heavily marbled, rich in flavour Add peppercorn sauce or garlic & herb butter	35 2
8oz sirloin steak, fries, grilled mushroom & tomato Top sirloin steak is lightly marbled, juicy, and described as moderately tender, with a medium strength beef flavour Add peppercorn sauce or garlic & herb butter	25 2
8oz Bavette, fries, grilled mushroom & tomato Also known as skirt steak or flank steak, a favourite cut of meat lovers. Juicy and slightly marbled Add peppercorn sauce or garlic & herb butter	17.5 2
Cherry BBQ glazed ribs ½ or full rack, grilled corn on the cob, coleslaw, sweet potato wedges	15.5 / 24.5
 Grilled Teriyaki chicken thighs, sesame & egg fried rice, sautee Bok choy	15

SCROCCHIARELLA

Our range of hand-made Scrocchiarella flat breads
(from the Italian “Scrocchiare” used to describe something crispy)

Italian salami, Italian tomato sauce, mozzarella	13.5
Goats cheese, beetroot, walnut, rocket, Italian tomato sauce, mozzarella 	13.5
Sundried tomato, Italian tomato sauce, basil, mozzarella 	12
Hoisin duck, pickled red onion, spring onions, cucumber ribbons, Italian tomato sauce, mozzarella	14.5

SIDES

Fries 	4
Side salad, shredded lettuce, tomato, olives, house dressing  	4
Mac n’ cheese, bacon crumb	5
Beer battered onion rings 	4
Minted crushed peas  	4
Sweet potato wedges 	5
Seasonal greens  	4





SUNDAY ROASTS



SUNDAY LUNCH

All meat roasts are served with glazed parsnips and carrots, buttered savoy cabbage, garlic and rosemary roasted potatoes, homemade Yorkshire pudding and gravy.

Topside of beef	15.5
Loin of pork with crackling	15.5
Half roast chicken	15.5
Butternut squash and caramelised onion tart, beetroot pastry, glazed parsnips and carrots, savoy cabbage, garlic and rosemary roasted potatoes, gravy v ve	13.5

SUNDAY SIDES

Cauliflower cheese v	4
Roast potatoes v ve	4
Yorkshire puddings v	1



DESSERTS

Peach, vanilla & berry crumble, toasted oats & almonds, custard or vanilla ice cream v	7
Chocolate fudge brownie, chocolate sauce, salted caramel ice cream v	7.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream v	7.5
Eton mess sundae, berry compote, Chantilly cream, crushed meringue, vanilla ice cream v	7.5
new Mojito posset, lemon and lime granita, rum cream, biscotti	7.5
new Mixed berry delice, vegan cream, spiced berry compote VE	7
new Apple tarte tatin, vegan salted caramel ice cream VE	7
Selection of British cheeses, onion chutney, grapes, crackers v	12.5

ICE CREAMS & SORBETS

2 PER SCOOP

Selection of Marshfield ice creams and sorbets
Multi award winning ice creams from Wiltshire

Ice Cream: Vanilla, strawberry and clotted cream, chocolate, salted caramel, mint chocolate **v**

Sorbet: Raspberry, mango, lemon **v VE**

DESSERT WINE

	75ml glass	500ml Btl
Royal Tokaji Late Harvest	4.5	29
Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. Hungary		

	75ml glass	375ml Btl
Elysium Black Muscat	7.5	37
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat! USA		





ENJOY A HOT DRINK AND A SMALLER DESSERT FOR 7

MINI DESSERTS

Choose any hot drink (excludes alcohol) and one of the following desserts

Chocolate fudge brownie ✓

Eton mess sundae, berry compote, Chantilly cream, crushed meringue, vanilla ice cream ✓

Special – ask your server for today's option

DON'T FANCY A DESSERT?

TRY OUR DELICIOUS ESPRESSO MARTINI 9.95

DELICIOUS DESSERT WINES AVAILABLE BY THE GLASS
OR BOTTLE – SEE OUR WINE LIST!

HOT DRINKS

Americano	2.6
Espresso	2.4
Double Espresso	2.6
Cappuccino	3.1
Latte	3.1
Mocha	3.1
Macchiato	2.6
Flat White	3.1
Hot Chocolate	3.1
Liqueur Coffee / Boozy Hot Chocolate	6.9
(Jamesons, Tia Maria, Baileys, Martell, Cointreau, Pineapple and Pink Grapefruit Rum, Coconut and Lychee Rum, Twin Fin Golden Spiced)	
Hope & Glory Loose Leaf Tea	
English Breakfast, Earl Grey, Jamine Pearls, Rooibos, Peppermint, Assam	2.7
Darjeeling, Chacquoing Green, Relax Tea, Masala Chai, Red Velvet Fruits, Chamomile	3





KIDS MENU

2 COURSES 7 / 3 COURSES 9

STARTERS

ALL 3.5

Squid with lemon mayonnaise **DF**

Melon and berries **V VE GF DF**

Carrot sticks and hummus **V VE GF DF**

MAINS

ALL 6

Cumberland sausage, mashed potato, peas, gravy **DF**

Fish fingers, chips, peas

Pasta with tomato sauce, salad **V**

Cheese and tomato pizza **V**

DESSERTS

ALL 3.5

2 scoops Marshfield ice cream **V GF**

Fruit salad with sorbet **V VE GF**

Chocolate brownie, vanilla ice cream **V**

MAINS FOR THE BIGGER KIDS

Fried chicken, fries, peas 7.5

Broad bean, pea & spinach burger, toasted burger bun, lettuce, tomato, pickled red onions, tomato salsa, fries, coleslaw **V VE** 7.5

BBQ ribs, grilled corn on the cob, coleslaw, fries 12.5

4oz sirloin, fries, grilled tomato, mushroom 14.5
Add peppercorn sauce or garlic & herb butter 2

Steak burger, Monterey Jack cheese, toasted burger bun, lettuce, tomato, fries, coleslaw 11

Beer battered haddock, sea salt chips, minted peas, tartare sauce, crispy capers 10
(also available without batter) **GF**

KIDS BRUNCH ALL 4

MONDAY – SATURDAY 10-3PM
SUNDAY 10 –12PM

Egg and soldiers **V**

Egg (how you like) on toast **V**

Beans on toast **V**

Mini bacon bap

Fruit salad **V VE GF DF**

Cereal and toast **V**

Mini breakfast (sausage, hash brown & beans)





BOTTOMLESS BRUNCH

FRIDAY & SATURDAY
11AM - 4PM

Enjoy 2 courses from our bottomless menu below with unlimited prosecco (125ml), San Miguel (pint), Inch's cider (pint), Buck's Fizz or non-alcoholic Savyll's cocktails

37.5 per person

TO START

Selection of breads, balsamic vinegar, olive oil

THEN CHOOSE FROM

SCROCCHIARELLA

Italian salami, Italian tomato sauce, mozzarella

Sundried tomato, Italian tomato sauce, basil, mozzarella **v**

BURGERS

(all served in a toasted bun with baby gem lettuce, tomato, gherkin, fries & coleslaw)

Spiced double crispy buttermilk chicken burger, lemon mayonnaise

6oz chargrilled beef burger, Monterey jack cheese, chorizo relish, crispy black pepper onions, burger sauce

Broad bean, pea & spinach burger, pickled red onions, tomato salsa **v ve**

BRUNCH

English breakfast

Cumberland sausage, smoked back bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast

Vegetarian breakfast

Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom & white or brown bloomer toast **v**

Halloumi and mushroom hash, wilted spinach, soft poached egg **v**

Eggs Benedict, honey roast ham, poached eggs, hollandaise sauce, English muffin

French toast, peach & berry compote, whipped cream **v**

T&C's: Bottomless brunch is available for a 2 hour table sitting which starts at the time of your booking. Bottomless options available for the 2 hour duration and will be provided when your drink is finished. Price is per person and cannot be shared. Drinking to excess will not be permitted and guests are encouraged to drink responsibly at all times. The Rump & Wade team reserve the right to refuse service to any participant at any time without notice.

Don't forget we have private rooms available for large brunch, lunch and dinner bookings!

V Vegetarian VE Vegan GF Suitable for a gluten free diet DF Dairy Free

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Gluten and Dairy free menus available please ask. Allergenic ingredients are used in our kitchen, please ask or see our website for more details.

A discretionary service charge of 10% will be added to all bills where service has been given. Service charge and tips all go to the team.

Christmas party nights



**Oliver
Thomson**



**Tashara
Forrest**



**Dayton
Grey**



**The
Dreamettes**

Get together with colleagues, friends or family for an outstanding Christmas celebration in our Cromwell Suite. Enjoy a delicious three course meal and then dance the night away.

From £45 per person.



Shes's back! – Christmas with Dolly Sunday 15th December

Arrival from 1.00pm

2 course lunch served at 1:30pm

Kelly O'Brien live on-stage as Dolly Parton at 3.00pm
for a one hour show.

Bar closes at 6.00pm

£39 per person

Book now: events@cromwellstevenage.co.uk