

Ruby's

BREAD & OLIVES

HOUSE OLIVES (VE) 5.25

Marinated olives with lemon and smoked garlic

PUCCIA BREAD (V) 6.95

Warm, freshly baked puccia bread served with your choice of dip:

Ember whip - smoky spiced pepper and sweet squash yoghurt

Black garlic & herb butter (v) - olive oil & balsamic

SMALL PLATES

BURRATA (V) 8.95

Marinated burrata, wood roasted red pepper, fresh basil, lemon peel, olive oil & aged balsamic

PRAWN COCKTAIL 9.45

King prawns, bloody mary prawns & crayfish, pickled cucumber

SOUP OF THE DAY (V) 5.45

Freshly prepared soup, sourdough bread

BANG BANG CAULIFLOWER (VE) 6.95

Crispy cauliflower, sriracha-lime dipping sauce

ROCK TEMPURA

Sriracha chilli glazed tempura, soy & lime mayo

Shrimp 9.45 | Chicken 8.45

GAMBAS PIL PIL 9.75

Juicy prawns cooked in olive oil with fresh chilli, parsley & lemon, served with toasted flatbread and sweet chilli

LIGHT CLASSICS

Lighter options, perfect for lunch time

MINI SUPPER 13.95

Beer-battered market fish with chunky chips, minted pea purée, & homemade tartar sauce

THAI CHILLI CHICKEN 13.95

Creamy chilli and ginger chicken with toasted coconut & fragrant rice

PAN FRIED BREAST OF CHICKEN 14.95

Pan fried breast of chicken, seasonal greens, creamy mash potatoes, green peppercorn and brandy cream

MACARONI CHEESE (V) 9.95

Short cut pasta, mustard cream, grated cheddar, rosemary crumb

RUBY'S CAESAR SALAD 9.95

Buttermilk chicken Caesar salad with crispy croutons, mixed leaves, maple bacon, lemon-anchovy dressing & shaved Parmesan

Add - Buttermilk chicken 3 | Prawns 4

SRIRACHA CAULIFLOWER SALAD (VE) 10.95

Sriracha & Honey glazed crispy cauliflower, citrus dressing, pomegranate, mixed leaf, charred onion

TUSCAN SLOW COOKED BEEF 15.25

Slow-braised beef in a Chianti ragu, seasonal market vegetables, potatoes

SHETLAND SALMON 16.45

Pan-seared salmon in a rich cream sauce with garlic, lemon, and fresh herbs, market vegetables & butter mash potatoes

Our kitchen handles all 14 major allergens, and while we and our suppliers take great care in the preparation of your food, our busy kitchens and shared equipment mean that cross-contact can occur. Ingredients, recipes, and preparation methods may also change from time to time. For these reasons, we're unable to guarantee that any dish is completely allergen-free. If you have any questions about allergens or dietary needs, please speak with a manager — we're here to help.

Bagels & Toasted Sourdough

With your choice of fries or soup of the day + 1.95

BUTTERMILK CHICKEN 8.75

Buttermilk chicken with Caesar slaw and hot sauce mayo

SPICY CAJUN & CHEESE 8.75

Cajun chicken with melted cheddar

PLANT-BASED FETA & HUMMUS (VE) 8.75

Marinated plant-based feta cheese, whipped lemon hummus, roasted red peppers, rocket

SALMON & CREAM CHEESE 9.75

Smoked salmon, pickled cucumber, and chive cream cheese with fresh leaves

BLT 8.75

Crispy bacon, fresh lettuce & ripe tomato

PRAWN & CRAYFISH 9.75

Bloody Mary prawns, crayfish & pickled cucumber



Loyalty - Quick, easy, and rewarding—sign up and start earning today.

Grab your £10 welcome bonus!

Pasta

Piccolo or grande (small or large)

PASTA ALLA VODKA (V) 10.75 / 13.75

Rigatoni in a vodka and mascarpone cream, nut-free pesto

TUSCAN BEEF RAGU 11.95 / 14.95

Pappardelle with slow-cooked beef in a Chianti ragu, topped with Parmesan & rosemary crumbs

SPICED CHICKEN 10.75 / 13.75

Rigatoni with spiced pulled chicken, sausage & mascarpone cream

ARRABIATA (VE) 8.95 / 11.75

Rigatoni tossed in a spicy tomato and garlic sugo with chilli and olive oil

SIDES

RUBY'S POTATOES (V) 5.25

Triple cooked crispy potatoes, truffle aioli, shaved Parmesan Truffle fries

FRIES (VE) 4.25

TRUFFLE PARMESAN FRIES (V) 4.95

BROCCOLI & GREENS 4.25

Rosemary black pepper butter

RICH BUTTER MASH POTATOES 4.25

HOUSE SIDE SALAD (VE) 4.25

V - Vegetarian VE - Vegan

NGCI - Please ask for our low gluten menu

Ruby's