

# Ruby's

## GROUP DINING MENU

**V** - Vegetarian

**VE** - Vegan

**NGCI** - Please ask for Non Gluten Containing Ingredients dishes

*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.*

## GROUP DINING MENU

2 Courses 25.95 || 3 Courses 30.95

Introducing our specially selected Group Dining Menu - created for sharing, celebrating and enjoying great food together. Want to make a few changes? Our chefs are happy to work with you to customise it for your group.

### SMALL PLATES

#### SOUP OF THE DAY

Freshly prepared soup, sourdough bread

#### PRAWN COCKTAIL

King prawns, bloody mary prawns & crayfish, pickled cucumber

#### BURRATA (V)

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

#### ROCK TEMPURA

Sriracha chilli glazed tempura, soy & lime mayo  
Chicken | Vegetable (VE)

#### GAMBAS PIL PIL

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

### SIDES

#### RUBY'S POTATOES

Triple cooked crispy potatoes, truffle aioli, shaved Parmesan

#### FRIES 4.25 (V)

Add Truffle Parmesan 0.75

#### MASH 4.25

#### GET THE CELEBRATION STARTED EARLY!

You can also get the celebration started early by pre-ordering drinks, with a selection of curated drinks packages available to choose from.



Get in touch ☎ 01355 204 466 | Email - [hello@rubys-eastkilbride.co.uk](mailto:hello@rubys-eastkilbride.co.uk)

### MAINS

#### PAN-SEARED SEABASS

Baby potatoes, creamy mash, citrus samphire, tenderstem broccoli, creamy lemon and basil sauce

#### TUSCAN BEEF RAGU

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

#### FLAT IRON STEAK FRITES [£5 SUPP]

#### ARRABIATA (VE)

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

#### PASTA ALLA VODKA (V)

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

#### RUBY'S BURGER

Ruby's beef & beer cheese sauce, maple bacon, house sauce, dill pickle, brioche bun, skin-on fries

#### THAI CHILLI CHICKEN

Creamy chilli & ginger chicken with toasted coconut & fragrant rice

### Something Sweet

#### CITRUS CHEESECAKE (V)

Limoncello curd whipped cream cheese, candied clementine, butter biscuit crumb

#### STICKY TOFFEE (V)

Warm date pudding, butter scotch sauce, vanilla ice cream

#### APPLE CRUMBLE (V)

Apple & black berry crumble, ginger lemon peel crumb, vanilla ripple ice cream

#### TIRAMISU (V)

Marscapone cream, cocoa & espresso, lady fingers, shaved chocolate

#### GELATO (V)

Vanilla, Sea salt caramel, strawberry, chocolate & roasted hazelnut

#### BELGIAN CHOCOLATE BROWNIE (VE)

Vegan vanilla ice cream, chocolate sauce

#### COOKIE DOUGH SKILLET

Warm cookie dough, vanilla ice cream