



RUBYS

— AT THE GRAND —

PRIVATE HIRE





# RUBYS AT THE GRAND

Rubys at The Grand is a unique space incorporating a beautiful Cocktail Lounge that is available for private dining, parties, corporate or charity events & business meetings.

Rubys provides a distinctive facility that combines creativity with the very highest standards of quality and service.

Offering a very versatile area, Rubys is equally suited to business meetings, events and private dining as it is to corporate breakfasts, brunches, lunches and dinners. This beautiful space is also a cocktail lounge and is the perfect setting for entertaining family, friends and clients or for intimate wedding parties.

*Whatever your requirements, I look forward to working with you to create your bespoke experience.*

*Louise*

Events Manager

For all enquiries please contact:

023 8033 9303

[louise@grand-cafe.co.uk](mailto:louise@grand-cafe.co.uk)

[info@rubysatthegrand.co.uk](mailto:info@rubysatthegrand.co.uk)

[www.rubysatthegrand.co.uk](http://www.rubysatthegrand.co.uk)

South Western House, below The Grand, Southampton SO14 3AS





# VENUE INFORMATION

The décor of Rubys is simply stunning, from the fully equipped copper walled bar complete with copper beer fonts and granite tops, to the quirky framed prints adorning the walls and the delightfully discreet booths. The furniture has been carefully chosen to compliment the beautiful surroundings and Rubys also has its own dedicated kitchen.

## AUDIO VISUAL

Rubys offer a comprehensive visual system with a 77inch screen TV. We can provide music, or you are welcome to play your own music through our system. Amplified live music is permitted and Rubys can also provide a carefully selected DJ from our Group Music Director to suit any evening or special occasion.

## TRAVEL & PARKING

We have some on-site parking and College Street car park is also only a short walk away at 14-18 College St, Southampton, SO14 3EJ. The nearest train station is Southampton Central and is just a short cab ride to Rubys.

## TIMINGS

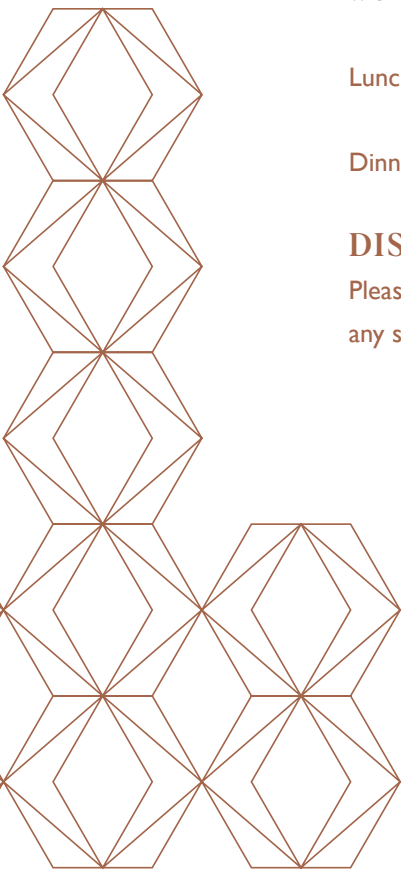
Breakfast/Brunch: Monday to Saturday - 8am until 10:30am - with host access from 7:30am.

Lunch: Monday to Thursday - 12pm until 4pm - with host access from 11:30am.

Dinner: Monday to Thursday - 6:30pm until 12am - with host access from 6pm.

## DISABILITY ACCESS

Please contact us if you or a member of your party require disability access or have any specific requirements and we will do our best to accommodate these.





# RUBYS MENU #1

£35.00 PP

Available for parties of ten & over. We offer a selection of three menus to choose from but please note you must select one menu for the whole party.

## STARTERS

Chestnut Mushroom & Roast Garlic Soup, Leek Ash Cream, Toasted Sourdough (v)

Chicken Liver Parfait, Toasted Brioche, Figs & Truffle Honey

Pan- Fried Mackerel, Fillet New Potato, Shallot & Parsley Salad,  
Lemon & Caper Oil (gf)

Whipped Goats Cheese Beetroot Carpaccio, Candied Walnuts,  
Seasonal Shoots & Herbs (v)

## MAINS

Pan Roast Breast of Chicken, Fondant potato, Chard Baby Leeks,  
Pea Purée, Pancetta, Jus (gf)

Rump of Lamb, Dauphinoise Potato, Kale, Caramelised Cauliflower Purée,  
Rosemary Jus (gf)

Fillet of Salmon, Smoked Haddock & Potato Rosti, Kale, Lemon Butter Sauce (gf)

Pearl Barley Risotto, New Forest Mushrooms, Broad Beans,  
Almond Parmesan (vg)(gf)

## DESSERTS

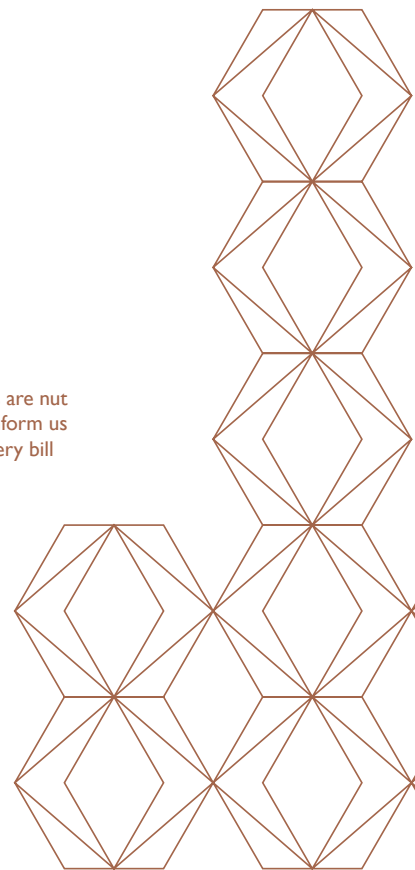
Glazed Lemon Tart, Raspberry Meringue, Pistachio Crumb (v)

White Chocolate Panna cotta, Pistachio Biscotti (v)(gf)

Dark Chocolate & Salted Caramel Torte, Blood Orange Gel, Honeycomb (v)

Selection of Locally Made Ice cream & Sorbets (gf) (v)

Food Allergen Disclaimer – Whilst every care is taken, we cannot guarantee that our ingredients are nut free. Should you or anyone in your party suffer from any food allergies or intolerances, please inform us when making your booking. Please note that a discretionary 10% service charge is added to every bill



# RUBYS MENU #2

£45.00 PP

Available for parties of ten & over. We offer a selection of three menus to choose from, but please note you must select one menu for the whole party.

## STARTERS

Chicken Liver & Black Truffle Parfait, Blood Orange & Port Gel, Honey Roast Figs, Pistachio Coral Sponge, Toasted Brioche

Hot Smoked Chalk Stream Trout, Panko Quails Egg, Asparagus, Marie Rose Dressing, Smoked Bacon Crumb (gf)

New Forest Rosary Ash Goats Cheese, Poached Baby Pear, Truffle Honey, Candied Walnuts, Red Vein Sorrel (v)(gf)

Hand Picked Lymington Crab, Prawn & Avocado Tart, Marie Rose Espuma, Lemon Olive & Oil Powder

## MAINS

Slow Braised Hampshire Beef, New Forest Mushroom, Anna Potato, Baby Carrots, Confit Shallots, Romsey Watercress & Spinach Purée, Rich Red Wine Jus (gf)

Roast Rump of Lamb, Lamb Shoulder & Belly Wellington, Dauphinoise Potato, Tender Stem Broccoli, Confit Shallots

Pan-Fried Fillet of Stone Bass, Fondant Potato, Samphire, Wasabi Cracker, Wasabi Emulsion

Seasonal Baby Vegetable Tart, Tempura Artichoke Hearts, White Onion Purée, Seasonal Shoots, Leek Velouté (v)

## DESSERTS

Baked Vanilla Cheese Cake, Caramelized Banana, Freeze Dried Banana Yogurt, Peanut Brittle (v)

Sticky Toffee Pudding, Hot Fudge Sauce, Clotted Cream Ice Cream

Chocolate Lemon Tart Dark Chocolate & Lemon Tart, Raspberry Coral Sponge, Meringue, Raspberry Gel, Pistachio

Selection of Locally Made Ice cream & Sorbets (gf) (v)

## CHEESE & PORT

Large Cheese Platters for your Table English & Continental Cheeses, Quince Jelly, Candied Walnuts, Celery & Biscuits, Glass of Port (£9 Supplement) (gf) (v)

Selection of Teas & Filter Coffees

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# RUBYS MENU #3

£60.00 PP

Available for parties of ten & over. We offer a selection of three menus to choose from but please note you must select one menu for the whole party.

## STARTERS

Butter Poached Lobster, Hand Picked Lymington Crab, Prawn & Avocado Tart, Saffron Corral Tulle, Extra Virgin Olive Oil & Lemon Powder (gf)

Foie-Gras & Chicken Liver Parfait, Toasted Brioche, Gingerbread Crumb, Black Truffle Butter

New Forest Rosary Ash Goats Cheese, Poached Baby Pear, Candied Walnuts, Truffle Honey, Nasturtium Leaves (gf) (v)

## MAINS

36 Day Aged Hampshire Fillet Steak, Ox Cheek Ravioli, Chanterelles, Asparagus, Confit Shallots, Red Wine Jus

Pan-Roast Fillet of Wild Bass & Seared Scallops, Anna Potato, Baby Fennel, Samphire, Crab Bisque

Seasonal Baby Vegetable Tart, Tempura Artichoke Hearts, White Onion Purée, Seasonal Shoots, Leek & White Truffle Velouté (v)

## DESSERTS

Iced Chocolate & Hazelnut Parfait, White Chocolate Aero, Blackberries, Honeycomb

Glazed Lemon Tart, Raspberry Coral Sponge, Meringue, Raspberry Gel, Pistachio Crumb

Mojito Mousse, Mango, Pineapple & Chilli Salsa, Pistachio, Toasted Coconut

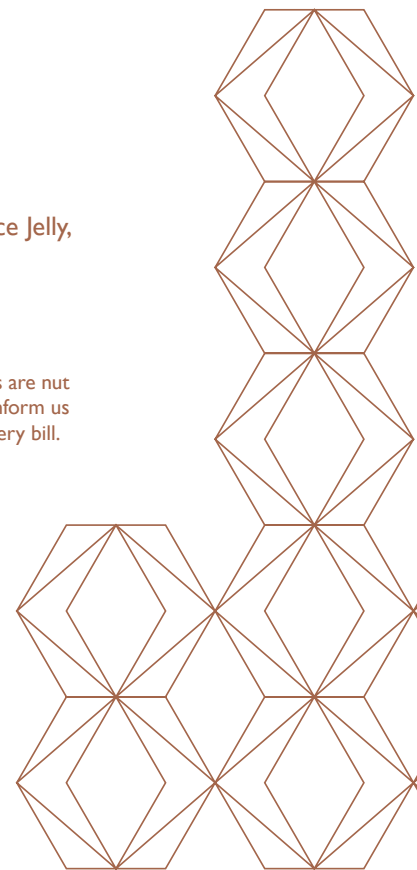
Selection of Locally Made Ice Cream & Sorbets (gf)(v)

## CHEESE & PORT

Large Cheese Platters for your Table - English & Continental Cheeses, Quince Jelly, Candied Walnuts, Celery & Biscuits, Glass of Port (£9 Supplement) (gf) (v)

Selection of Teas, Filter Coffees & Petit Four

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# RUBYS LOUNGE BUFFET MENU

£23.00 PP

## SELECTION OF HOT & COLD SLIDERS

Lobster, Watercress & Lemon Mayo

Beef Burger, Smoked Streaky Bacon, Cheese, Pickles

Buttermilk Chicken, Crisp Lettuce, Blue Cheese Dressing

Moving Mountains Patty, Raw Slaw (vg)

Mature Cheddar & Branston pickle (v)

**All Sliders can be Gluten Free on Request**

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Chorizo Sausage Roll, HP Sauce

Ham Hock & Cheddar Bonbons, Watercress Aioli

Beef Short Rib Nuggets, Kimchi Ketchup

Chipolatas in Bacon

Buttermilk Fried Spicy Oysters

Japanese Vegan Gyoza, Crisp Lotus Root (vg)

Crispy Pork Belly Bites, Jalapeno Slaw (gf)

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Selection of Sourdough, Butter & Maldon Salt (v)

Superfood Salad, Romsey Watercress, Tender Stem Broccoli, Kale, Baby Spinach,  
Pomegranate, Roasted Nuts & Seeds (gf) (vg)

Red Chicory & Cos Caesar Salad, Sourdough Croutons, Parmesan, Caesar Dressing  
Selection of Dips & Sauces

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# RUBYS SAVOURY BOWLS

£7.00 PER BOWL

Our Savoury Bowls are an ideal alternative to canapés, to be enjoyed standing up or sitting down and are perfect as an individual light bite or as multiple sharers.

Chilli Salmon, Ramen Noodles

Rubys Shepard's Pie, Winchester Cheddar Mash

Pearl Barley Risotto, Butternut Squash, Sage, Hazelnuts (vg)(gf)

Cumberland Sausage & Mash, Gravy, Tempura Onion Rings

Lamb Massaman Curry, Crispy Fried Onions, Coriander Rice

Thai Green Curry, Coriander Rice, Toasted Coconut (v)(gf)

Avocado, Tomato, Pomegranate & Quinoa Salad (vg)(gf)

Smoked Bacon & Shrimp Mac & Cheese

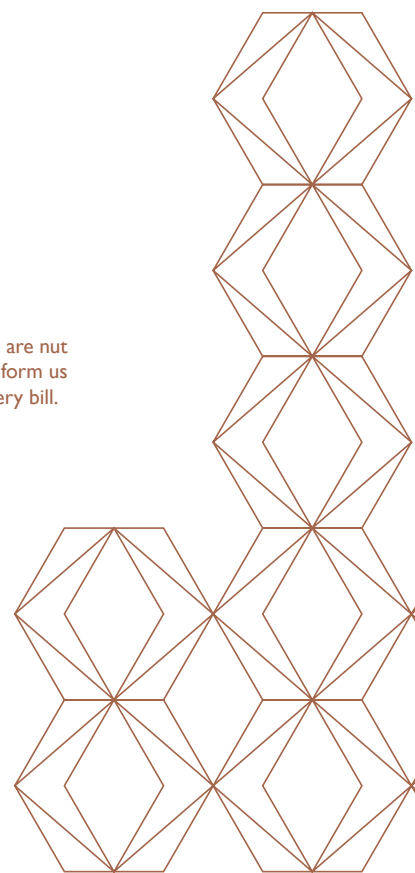
Sweet & Sour Chicken, Egg Fried Rice

Beef Chilli, Rice, Nacho Crunch, Jalapenos

Crispy Duck Leg, Pak-Choi, Asian Sesame Broth

Fish & Chips, Pea Fritter

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# RUBYS CANAPÉS

£2.00 PER BITE

We recommend 4 Canapés per person for a pre-dinner drinks reception or 12 per person for a drinks party.

Smoked Romsey Trout, Quails Egg

Crispy Duck, Hoisin & Spring Onion Tartlet

Black Truffle Arancini (v)

Ham Hock, Cheddar & Watercress Bonbon

Beef Short Rib Croquette, Kimchi Ketchup

Edamame & Pea Falafel, Vegan Harissa Mayonnaise (vg)

Japanese Vegan Gyoza, Sesame Miso (vg) (v)

Sriracha Hot Chicken Nuggets

Chicken Liver Parfait, Figs, Brioche

Char-Grilled Artichoke, New Forest Mushroom (vg)

Mini Yorkshire Pudding & Roast Beef

Marinated Tuna, Avocado, Black Sesame

Crisp Panko Cauliflower, Guacamole (v)

Heirloom Tomato & Garlic Crostini

## SWEET CANAPÉS

Selection of Macarons

Biscoff Millionaires Square

Dark Chocolate & Raspberry Tart

Salted Caramel & Apple Profiteroles

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# RUBYS BREAKFAST MENUS

All our breakfasts are served with freshly squeezed orange juice & breakfast tea or filter coffee. Additional juices & smoothies are available on request.

## BREAKFAST MENU #1 - £10

Toast & Preserves - A Selection of White & Granary or Gluten Free Toast Served with Tip Tree Jams & Marmalade (v)

Oat & Almond Granola Fresh Berry's & Organic Yogurt (v)

Bacon & Egg Bap, Smoked Back Bacon, Fried Free Range Egg, Soft Floured Bap

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## BREAKFAST MENU #2 - £15

Selection of Mini Pastries Selection of Freshly Baked Fruit & Chocolate Danish Pastries (v)

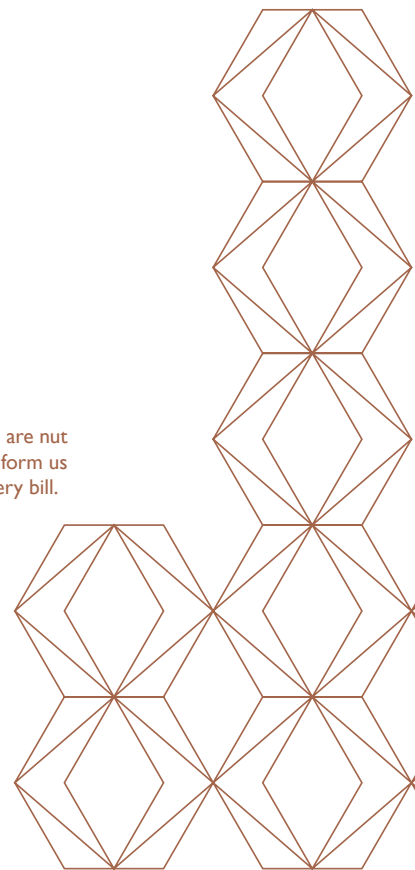
Oat & Almond Granola Fresh Berries & Organic Yogurt (v)

Rubys Full English Breakfast, Smoked Back Bacon, Cumberland Sausage, Free Range Eggs, Black Pudding, Roast Plum Tomatoes & Grilled Flat Mushroom, Sourdough Toast

OR

Eggs Florentine, Sautéed Baby Spinach, Poached Hens Egg, Hollandaise, Toasted & Buttered Muffin (v)

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# RUBYS BRUNCH MENU

Smashed Avocado on Sourdough Toast, Crumbled Feta, Smoked Maldon Salt & Chilli Flakes <b>(add a pair of poached eggs £2.00)</b>	£8.00
“Fancy Bacon Roll” Smoked Back Bacon, Poached Egg, Potato Rosti, Crispy Onions, Green Chilli Hollandaise	£9.00
Eggs Benedict, Honey Roast Gammon Ham, Poached Eggs, Light Mustard Hollandaise, Watercress Toasted English Muffin	£9.00
Eggs Royal, Hot Smoked Romsey Chalk Stream Trout, Poached Eggs, Smoked Bacon Crumb, Lemon Hollandaise, Toasted English Muffin	£10.00
Chilli Florentine, Sautéed Spinach & Green Chilli, Poached Eggs, Toasted Pumpkin Seeds, Hollandaise, Toasted English Muffin	£9.00
Buttermilk Pancakes, Fresh Seasonal Berries, Mascarpone Cream, Pure Maple Syrup	£9.00
Buttermilk Pancakes, Crisp Smoked Streaky Bacon, Maple Syrup	£10.00

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# CAPACITY

Meetings/Seminars	up to 40
Boardroom	up to 40
Functions/Private parties	up to 80 (based on 8 round tables of 10)
Receptions	up to 150

For all enquiries please contact:

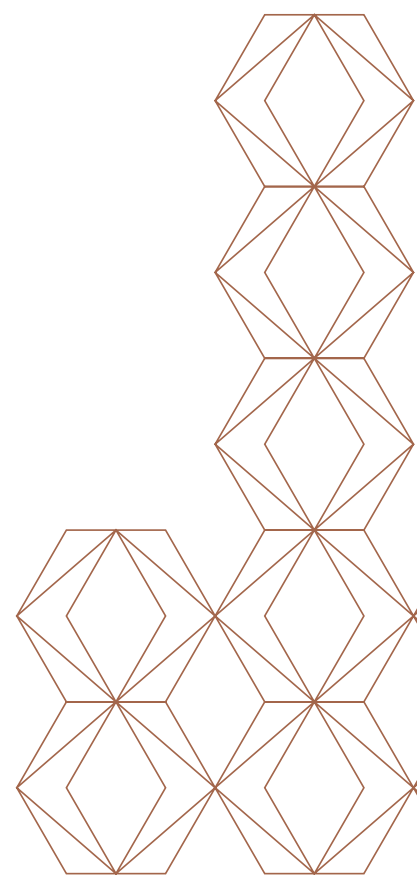
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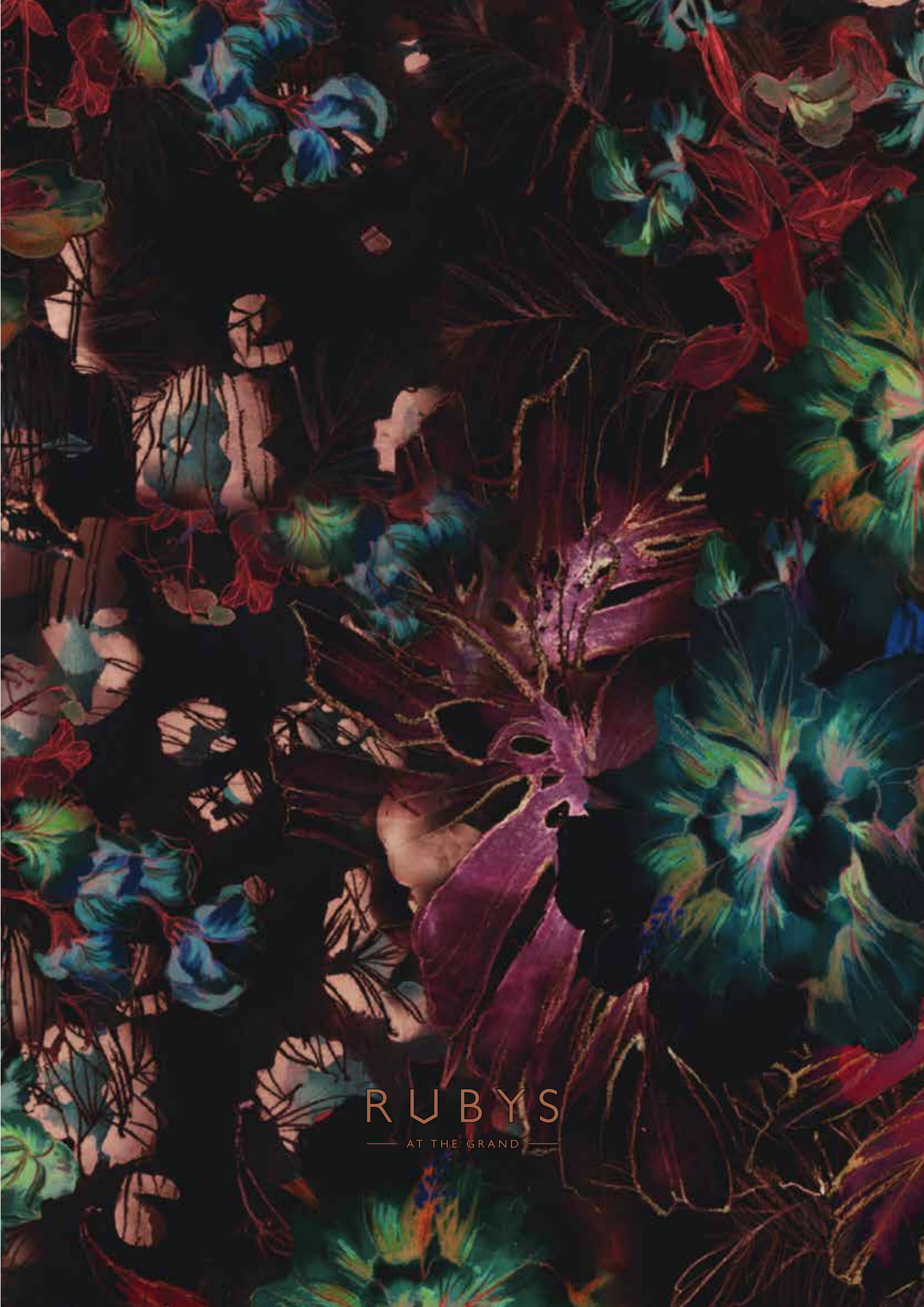
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