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The Rooftop Restaurant, Waterside Stratford-upon-Avon, Warwickshire CV37 6BB, United Kingdom

(+44)1789403449 - http://www.rsc.org.uk/eat

<u>The Card</u> of The Rooftop Restaurant at The Royal Shakespeare Company from Stratford-upon-Avon contains about **229** different menus and drinks. On average, you pay for a dish / drink about £7. What <u>Andy Khan</u> likes about The Rooftop Restaurant at The Royal Shakespeare Company:

As ever, our visit to the Rooftop restaurant did not disappoint. Food quality excellent, service excellent, ambience excellent. Perfect for pre performance meal when attending RSC events <u>read more</u>. The restaurant also offers the possibility to sit outside and eat and drink in pleasant weather. What <u>Gordon Khan</u> doesn't like about The Rooftop Restaurant at The Royal Shakespeare Company:

Soup was lukewarm and only warm enough to eat, but not enjoy Main course meat was fat and potatoes very dry had to get a jug of severity to moisten the whole thing <u>read more</u>. For those who want to **have a drink after work** and sit with friends or alone, The Rooftop Restaurant at The Royal Shakespeare Company from Stratford-upon-Avon is a good bar, the place offers also menus from the <u>European</u> environment. Moreover, there are a wealth of <u>classically British</u> dishes on the list that will evoke nostalgic feelings in every Brit abroad.

Non alcoholic drinks		Alkoholische Cocktails	
PINK LADY	£8	COSMOPOLITAN	£9
Pasta		Happy Hour - Classic	
PAPPARDELLE	£8	Cocktails	
Burgers		BLOODY MARY	£7
VEGETARIAN BURGER	£11	Pizza – Klein Ø 22cm	
Breakfast		BELVEDERE	£4
AVOCADO ON TOAST	£5	Aperitivo - Aperitifs	
Dolce		KIR ROYAL	£11
CAKE POP		Gin	
Tee		TANQUERAY 10	£5
GINGER MINT	£4	VIP ALK ATNIGHT Bottles	J
Cakes		BACARDI GOLD	£4
BELGIUM CHOCOLATE CAKE		VIP Drinks	
		BOMBAY SAPPHIRE	£4
Main		A	
BEER BATTERED CORNISH FISH CHIPS	£13	Yaki-Grill Menü PRAWN	£7
Tornado's Burger		PRAWN	Εl
STEAK BURGER	£13	Vodkas	
OTE/AR BORGER	210	SIPSMITH, LONDON SIPPING VODKA	£4
Cookies		Hot drinks	
MACAROONS		TEA	
Pizza – Small á 22cm			

£4

MALIBU

Coffee		Hot Drink	
ESPRESSO MARTINI	£8	HOT CHOCOLATE	
Cold Beverages		Cocktail	
ORANGE SQUASH		MARGARITA	£8
Breakfast Sides		Sides & Salads	
STRAWBERRY JAM		HAND CUT CHIPS	
Signature Cocktails		After Dinner	
VIEUX CARRÉ	£9	BRANDY ALEXANDER	£8
Extra Toppings		Rich and Bold	
PUMPKIN	£13	CILLAR DE SILOS, ROSADO RIBERA DUERO, SPAIN 2014	DEL
Dessert Wine		Classic Martinis	
CHÂTEAU PARTARRIEU BORDEAUX FRANCE (125ML)	£7	GIN/VODKA MARTINI	£8
Port		Soft drinks & mixers	
GRAHAMS LATE BOTTLED VINTAGE 07 (50ML)	£4	FEVER TREE LEMONADE	£2
CORDIALS		Apéritifs & Digestifs	
PIMMS	£3	MARTINI EXTRA DRY	£3
Non Alcoholic		A Selection of Sandwiches	J
STRAWBERRY LIME COOLER	£4	EGG MAYONNAISE AND WATERCRE ON WHITE BREAD	SS
Soft Drinks & Juices		For Starter or Main	
FEVER TREE TONIC WATER	£2	ROOFTOP DELI SALAD	£7

In the Shell		Classics	
CHARGRILLED	£18	ROB ROY	£8
		MINT JULEP	£8
Breads Olives and Brusch	rette		
MARINATED ITALIAN OLIVES	£4	Vodka	
		KETEL 1 CITRON	£4
Whisky Bourbon		GREY GOOSE	£4
BOULEVARDIER	£8		
		Bar	
Surf & Turf - Choice #2		FEVER TREE SODA WATER	£2
SCALLOP GRATIN	£10	FEVER TREE GINGER ALE	£2
Freshies		Beverages	
BABY BELLINI	£4	FEVER TREE GINGER BEER	£2
		DIET PEPSI	£2
Appetizers			
HOMEMADE SOUP OF THE DAY	£6	Gins	
STUFFED PORTOBELLO	£14	COTSWOLD'S GIN	£5
MUSHROOM	214	SIPSMITH, LONDON DRY GIN	£4
Salad		Rums	
CAESAR SALAD		BACARDI BIANCO	£4
SEASONAL SALAD		MORGAN SPICED GOLD	£4
Spirits		Cheese Selection	
FINLANDIA	£4	<u> </u>	
HENDRICKS GIN	£4	A SELECTION OF BRITISH FARMHOUSE CHEESES	£8
		BALVENIE CHEESE	
Main Course			
TURKISH AUBERGINE CHICK PEA STEW	£13	Elegant and Fruity	CAS
PANKO COATED ESCALOPE OF CHICKEN	£16	BERRYS' MERCHANT ROSÉ, BODE PANIZA CARINENA, SPAIN	GAO

			116
BARDOLINO CHIARETTO, MONTE DEL FRA, ITALY, 2012		Alcoholic Drinks	
		CAMPARI	£3
These types of dishes are being served		MARTINI BIANCO	£3
		MARTINI ROSSO	£3
ICE CREAM		PERNOD	£3
FISH		0_ ##	
FISH		Sparkling	
Soft drinks		BELLINI OF YOUR CHOICE	£8
FEVER TREE NATURALLY LIGHT		STICKY TOFFEE FIZZ	£9
TONIC	£2	RSC ROYALE	£12
PEPSI	£2	SLOE GIN SPRITZ	£10
ORANGE JUICE		Martinis	
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Теа		RASPBERRY BAY MARTINI	£9
AFTERNOON TEA (SCONES, JAM		CHILLI PASSIONFRUIT MARTINI	£9
CREAM)		HENDRICKS'S SUMMER	£9
ROOFTOP HIGH TEA	N.E	VIOLET APPLE DAIQUIRI	£7
PIPER-HEIDSIECK BRUT CHAMPAGNE HIGH TEA		Cundau Orunah Alanu	
		Sunday Brunch Menu	
Sandwich Selection		FRESHLY BAKED PASTRIES	£2
CUCUMBER AND CREAM CHEESE ON WHITE BREAD		ROOFTOP FULL ENGLISH BREAKFAST	£10
HAND CARVED HONEY ROAST HAM	I ON	ROOFTOP VEGETARIAN BREAKFAST	£9
WHOLEMEAL BREAD		SELECTION OF JUICES COFFEES	
SEVERN AND WYE SMOKED SALMOON WHOLEMEAL BREAD	ON	Short	
Rich and Full Bodied		AGAVONI	£7
		QUEENS TIPPLE	£7
CRIANZA, RIOJA, SPAIN 2012	LA MONTESA, HERENCIA REMONDO, CRIANZA, RIOJA, SPAIN 2012		£8
CHÂTEAUNEUF-DU-PAPE, COURTHEZON, DOMAINE R. USSEGLIO RHONE, FRANCE 2010		CHESTNUT CHOCOLATE OLD FASHIONED	£9

CH.BATAILLEY, PAULLIAC, BORDEAUX,

FRANCE 1998

Long KRAAL BAY CHENIN BLANC, SOUTH **AFRICA, 2013** SPICED ST CLEMENTS MOJITO £9 **COTSWOLDS GIN AND TONIC** £9 Rich and Fruity **AVON ICE TEA** £8 AU BON CLIMAT, WILD BOY JOHN COLLINS £7 **CHARDONNAY CALIFORNIA, USA 2011/12** GABA DO XIL GODELLO, TELMO Cocktails **RODRIGUEZ, SPAIN 2015** SAAR RIESLING, VAN VOLXEM, **AUTUMN PUNCH** £9 **GERMANY 2013 MOJITO** £8 LUNE D'ARGENT, CLOS DE LUNES, **BORDEAUX BLANC SEC, FRANCE, 2013** £9 **MAITAI** PULIGNY-MONTRACHET, SOUS LE PUITS £7 **CAIPIRINHA**

£10

2010

Crisp and Fresh

FRENCH 75

BERRY'S MERCHANT WHITE (CHARDONNAY), BODEGAS PANIZA CARINENA, SPAIN

BELLA ALBA, ITALY 2013 PINOT GRIGIO AND GARGENEGA, ITALY

DOMAINE BERTIER, SAUVIGNON AND VIOGNIER VIN DE PAYS D'OC, FRANCE 2013

PULENTA ESTATE PINOT GRIS, MENDOZA, ARGENTINA 2014

ROBERTO SAROTTO, GAVI DI GAVI, BRIC SASSI PIEDMONT, ITALY 2013

Floral and Aromatic

SCHLOSS GOBELSBURG, GRÜNER VELTINER LÖSSTERRASSEN, AUSTRIA 2010

MOUNT FRANKLIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 2014

DOMAINE COLOMBIER, PETIT CHABLIS BURGUNDY, FRANCE 2014

BRIGITTE ET DANIEL CHOTARD, SANCERRE BLANC LOIRE, FRANCE 2014

Stylish and Elegant

CILLAR DE SILOS, JOVEN DE SILOS, RIBERA DEL DUERO, SPAIN 2014

1ER CRU, OLIVIER MERLIN, BURGUNDY

BOURGOGNE PINOT NOIR, DOMAINE HENRI PRUDHON BURGUNDY, FRANCE 2012

ZINFANDEL, PEACHY CANYON PASO ROBLES CALIFORNIA, USA 2012

ROSSO DI MONTALCINO, LISINI, ITALY 2013

CH. PETIT VAL, ST EMILION, GRAND CRU, BORDEAUX, FRANCE 2012

CHAMBOLLE-MUSIGNY, DUJAC FILS ET PÈRE BURGUNDY, FRANCE 2011

Side dishes

MAPLE GLAZED ROOTS

ROOFTOP HOUSE SALAD

SEASONAL VEGETABLES

WILTED EVESHAM GREENS

ENGLISH NEW POTATOES WITH PARSLEY BUTTER

ROOF TOP SEASONAL SALAD
BROCCOLI WITH GARLIC AND CHILI

Supple and Fruity

BERRYS' MERCHANT RED (MERLOT BLEND), BODEGAS PANIZA CARINENA, SPAIN

TERRE VALSE, MONTEPULCIANO D'ABRUZZO, ABRUZZO, ITALY 2012

STONE THE CROWS, SHIRAZ AND CABERNET SAUVIGNON MURRAY DARLING, AUSTRALIA

PULENTA LA FLOR MALBEC MENDOZA, ARGENTINA 2014

DESIERTO 25, PINOT NOIR, PATAGONIA, ARGENTINA, 2014

VENTOUX ROUGE, FAMILLE PERRIN, COTES DU VENTOUX RHONE, FRANCE 2013

SANGIOVESE DI TOSCANA, SCOPETONE, TUSCANY, ITALY, 2012

Starters



BEETROOT	£7
SLOW COOKED PORK BELLY CONFIT DUCK	£8
TERRINE	

LEEK STILTON TARTLET £7

CRISPY POACHED SMOKED SALMON E8

CARROT, CUCUMBER CHERRY TOMATO STICKS

EMMENTAL, MOZZARELLA GARLIC DOUGH BALLS

PRAWN, PICKLED CUCUMBER

TODAY'S SOUP

Sparkling and Champagne

VILARNAU, BRUT RESERVA, CAVA, SPAIN

VILARNAU, BRUT RESERVA ROSE, CAVA, SPAIN

HAMBLEDON CLASSIC CUVEE, HAMPSHIRE, UK, 2010

MEON HILL ROSE, HAMPSHIRE, UK, 2010

DEUTZ,BRUT CLASSIC, CHAMPAGNE, FRANCE, NV

DEUTZ ROSE, CHAMPAGNE, FRANCE, NV

DEUTZ BRUT 2007, CHAMPAGNE, FRANCE

DEUTZ BLANC DE BLANC MAGNUM, CHAMPAGNE, FRANCE, 2008

Dishes are prepared with



CRANBERRY
APPLE
PINEAPPLE

TOMATO

GRAPEFRUIT

CHEDDAR CHEESE

MILK

MEAT

ABV

Beers & Ciders

LAWLESS 330ML 4.5% ABV	£4
VELTINS LAGER 4.6% ABV	£4
LONGHORN 330ML 5.0% ABV	£4
MAISEL'S WEISSE 500ML 5.2% ABV	£4
PURITY SADDLE BLACK 330ML 5.8% ABV	£4
PURITY MAD GOOSE 500ML 4.2%	

£4

PURITY PURE GOLD 500ML 4.3% ABV	£4		KED PORK BELLY UCK TERRINE	£6
DUNKERTONS CIDER 500ML 6.8% ABV	£5	001122		£6
		GIANT COUSCOUS SOUSED CORNISH MACKEREL		
MAISEL'S WEISSE 500ML (ALCOHOL-FREE)	£4			£6
,		SUMMER S	UPER FOOD SALAD	£7
Mains		ROOF TOP	DELI SALAD	£7
ROAST SIRLOIN OF HEREFORDSHIRE DRY AGED BEEF AND YORKSHIRE PUDDING	£18	Dessert	CHOCOLATE TRUFFLE	
POT ROAST PORK COLLAR	£16		MOUSSE	£7
ROAST TURKEY PANCETTA PARCEL	£16		WARM APPLE CARAMEL CAKE	£7
BAKED FILLET OF HAKE	£17	EXOTIC FR	UIT PLATTER, LIME	
HAND CARVED HAM		SYRUP	•··· =/··· =/··, ==	£6
SLOW COOKED BLADE OF BEEF	£17	PORT BRAI	NDY CHRISTMAS	£7
FILLET OF DRY AGED HEREFORDSHIRE BEEF	£25	CRÈME BR	ÛLÉE	£6
FRESH CORNISH HAKE GOUJONS, PEAS AND FRENCH FRIES		JUDE'S ICE CREAM SELECTION £6		
		JUDE'S SORBET SELECTION £6		
COTTAGE PIE WITH SEASONAL VEGETABLES		A SELECTION FOURS	ON OF HANDMADE PETIT	£4
FUSILLI PASTA WITH TOMATO SAUCE		CHEESE SE	ELECTION	£8
ROAST TURKEY, SEASONAL VEGETABLES ROAST POTATOES		CHOCOLAT	TE CRACKNEL	
		ORANGE M	IANDARIN JELLY	
Light Bites		CHRISTMA: BISCUIT	S STAR SHORTBREAD	
BREAD COLLECTION ARTISAN BREAD	£3	HOMEMAD	E SCONE	
PLATE OF BRITISH CURED ARTISAN MEAT PICKLES	£8	ICED CRAN CHOCOLAT	IBERRY WHITE TE PARFAIT	£7
PLATE OF SEVERN AND WYE	£8	EXOTIC FR	UIT PLATTER	£6
SMOKED SALMON CAPER BERRIES	20	WARM CHO	OCOLATE SPONGE WITH	
PLATE OF BRITISH FARMHOUSE CHEESE	£8	SORBET	- Ort.	
ISLE OF WIGHT HERITAGE TOMATOES	£6		E, ORANGE MELON ORANGE MANDARIN JELL'	Y
SMOKED SALMON CHIVE TARTLET	£7	A SELCTION	N OF HANDMADE PETIT	£4

STRAWBERRY CUSTARD TART		LEMON AND VANILLA CHEESE CAKE	£6
LEMON POSSET		WARM PINEAPPLE AND CARAMEL	£6
PLAIN FRUIT SCONES		CAKE	
SWISS CHOCOLATE MOUSSE	£6	TONKA BEAN CRÈME BRÛLÉE	£6

The Rooftop Restaurant at The Royal Shakespeare Company

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Made with menulist.menu

Opening Hours:

Monday 10:00 - 18:00 Tuesday 10:00 - 18:00 Wednesday 10:00 - 18:00 Thursday 10:00 - 18:00 Friday 10:00 - 18:00 Saturday 10:00 - 18:00 Sunday 12:00 - 15:00