

RHUBARB

— AT DRAPERS HALL —

-Starters-

Torched Mackerel

confit tomatoes - lemon purée - ricotta - dill oil £10

Guinea Fowl Terrine

chive emulsion - bitter leaves - blackberries - crispy chicken skin - chicken reduction £10

Cornish Cheddar Royal

onion marmalade - parmesan sable biscuit - roasted onions - chive oil - truffle £10

Pigeon Breast

Butternut squash - black garlic purée - walnut & sage pesto £10

-Mains-

Pan Fried Loin of Venison

venison & potato terrine - sticky red cabbage - heritage beetroot
nasturtium pesto - wild garlic £29

Roast Monkfish

confit chicken wing - wild mushroom risotto - salsify chips - chicken sauce £27

Roast Crown of Partridge

potato croquette - parsnip purée - sprouts - pear - cobnut £27

Smoked Potato Gnocchi

tomato ragu - black olives - roasted red peppers - wild mushrooms £20

Slow Cooked Pork Tenderloin

malt roast celeriac - shallots - cavolo nero - truffle mashed potato £22

8oz Sirloin Steak

triple cooked chips - grilled mushroom - confit onion - Café de Paris butter £29

-Sides-

Triple Cooked Chips £5

Creamed Potatoes £5

Tenderstem Broccoli - parmesan £6

Rocket & Shallot Salad £5