

RHUBARB

— AT DRAPERS HALL —

-Chefs Amuse Bouche-

-Starters-

Torched Mackerel

confit tomatoes - lemon purée - ricotta - dill oil

Guinea Fowl Terrine

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

Cornish Cheddar Royal

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

-Mains-

Roast Monkfish

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

Smoked Potato Gnocchi

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

Roast Breast of Chicken

potato croquette - parsnip purée - sprouts - pear - cobnut

Slow Cooked Pork Tenderloin

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

8oz Sirloin Steak

triple cooked chips - grilled mushroom - confit onion - Café de Paris butter (£6 supplement)

-Desserts-

Salted Caramel Whey Tart

lemon thyme ice cream

Vanilla Bean Crème Brûlée

figs - plums - ginger biscuit

White Chocolate & Banana Mousse

salted miso caramel - black sesame - roasted peanut ice cream

Artisan Cheese Board

quince - chutney - celery - grapes - biscuits (£4 supplement)

£44 per person