

RHUBARB

— AT DRAPERS HALL —

-Starters-

Confit Chicken Wings & Salt Baked Celeriac
apple - truffle - sage - black garlic dressing £10

Cider Poached Ham Hock
chicory salad - apple chutney - malted loaf £10

Shropshire Blue Tart
beetroot - pickled wild garlic stems - cob nut dressing £10

Salt Cod Brandade Fishcake
crispy chorizo - cod skin cracker - red pepper purée £10

-Mains-

Pan Fried Loin of Venison
venison & potato terrine - sticky red cabbage - heritage beetroot
nasturtium pesto - wild garlic £29

Pan Fried Loin of Hake
braised puy lentils - leeks - mussels - cockles - herb oil £27

Slow Cooked Guinea Fowl Breast
confit parsnip - creamed potato - sprouts - chestnut - cranberries - jus £27

Portobello Mushroom Wellington
onion jam - thyme - goats cheese - carrot purée - glazed chicory £21

Braised Belly Pork
fondant potato - hispi cabbage - burnt onion purée - jus £23

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