

RHUBARB

— AT DRAPERS HALL —

Chef's Amuse Bouche

-Starters-

Roast Chicken, Smoked Bacon & Shallot Terrine
cornichons - apple & grape chutney - toasted brioche

Torched Mackerel Fillet
crème fraîche - charred sprouting - almond & lemon dressing - dill emulsion

Miso Roasted Cauliflower
crispy cauliflower leaf - walnut & caper salsa - whipped tofu - white miso

-Mains-

Pan Roasted Loin of Cod
mussel & sweetcorn chowder - leeks - kohlrabi - dill oil

Portobello Mushroom & Potato Wellington
wild mushroom cream sauce - spinach - parmesan - chive oil

Braised Belly Pork
wholegrain mustard mash - salt baked celeriac - apple - beer pickled onion - jus

8oz Sirloin Steak
triple cooked chips - grilled mushroom - confit onion - Café de Paris butter (£6 Supplement)

-Desserts-

Dark Chocolate Mousse
coffee & walnut cream - coco nib tuile - caramelised banana ice cream

Rhubarb Meringue Mess
lemon zest meringue - poached rhubarb - rhubarb sorbet - stemmed ginger crèmeux

Artisan Cheese Board
quince - chutney - celery - grapes - biscuits (£3 Supplement)

- Sides -

Tenderstem Broccoli £6
Triple Cooked Chips / Creamed Potatoes / Rocket & Shallot Salad £5

£45 pp