

# RHUBARB

— AT DRAPERS HALL —

## -Starters-

Potato & Laverbread Risotto  
cider pickled mussels - smoked bacon - chive oil £10

BBQ Purple Sprouting & Confit Chicken Wings  
black garlic caesar dressing - toasted almonds - crispy chicken skin £10

Asparagus & Tunsworth Tart  
cured egg yolk - wild garlic - toasted rye £10

Dill & Beetroot Cured Sea Trout  
Jersey Royal potato salad - apple & crème fraîche purée - salt baked beetroot £10

Pork & Black Pudding Terrine  
mushroom ketchup - Ludlow Gold Roscoff onions - soda bread £10

## -Mains-

Mushroom & Thyme Pork Tenderloin  
mangalista croquette - charred carrot - lettuce - salted wild garlic £24

Welsh Dairy Cow Fillet of Beef  
salsify - beetroot miso purée - creamed potatoes £29

Wild Sea Bass  
pressing of celeriac - curried mussels - puffed black rice - coriander £28

Malt Glazed Guinea Fowl  
chicken fat potato fondant - spring cabbage - chestnut mushrooms £27

Onion Tarte Tatin  
whipped feta cheese - roasted hazelnuts - carrot purée - celery leaf salad £21

Rolled Rib-Eye Steak  
triple cooked chips - grilled mushroom - red onion chutney - Café de Paris butter £34

## -Sides-

Triple Cooked Chips £5  
Creamed Potatoes £5  
Rocket & Shallot Salad £5

Peppercorn Sauce £3.50  
Tenderstem Broccoli £6

A Discretionary 10% Service Charge Will Be Added To Your Final Bill  
This Is Split Equally Between All Of Our Team