

# RHUBARB

— AT DRAPERS HALL —

## -Starters-

Miso Glazed King Prawn  
mussel & leek thermidor - parmesan - celery £10

Pressing of Chicken & Duck  
golden sultanas - quince purée - fig bread £10

Salt Baked Beetroot & Goats Cheese Fritter Salad  
candied nuts - black garlic aioli - pickled wild garlic £10

Grilled Wood Pigeon  
wild mushroom tart - pickled walnuts - turnips £10

Squid Bolognaise  
kohlrabi tagliatelle - rocket oil - arancini £10

## -Mains-

Treacle Glazed Venison Loin  
spiced red cabbage - purple potato terrine - braised salsify - blackberries £29

Spiced Monkfish  
green lentil dhal - spinach - roasted coconut - black mustard - yoghurt £28

Confit of Belly Pork  
buttermilk potatoes - burnt apple purée - chard - roasted cauliflower £24

Slow Roasted Breast of Guinea Fowl  
braised leeks - wild mushrooms - baby onions - tarragon - fondant potato £28

Shallot & Chestnut Tarte Tatin  
Cashell Blue - artichoke purée - pickled apples £22

8oz Sirloin Steak  
triple cooked chips - grilled mushroom - red onion chutney - tarragon, garlic & black pepper  
butter £32  
add Peppercorn Sauce £3.50

## -Sides-

Triple Cooked Chips £5  
Buttermilk Potatoes £5  
Buttered New Potatoes £5  
Tenderstem & Parmesan £6

Green Lentil Dahl £5  
Rocket & Shallot Salad £5  
Caesar Salad £5  
Tomato, Shallot & Caper Salad £5

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