

RHUBARB

—At Drapers Hall—

STARTERS

Shropshire Gin & Lemon Cured Sea Trout

Jersey Royals - candied fennel - cucumber hearts - apple crème fraîche - elderflower purée £10

Roasted Chicken & Rabbit Terrine

leeks - peas - broad beans - black garlic caesar dressing - crispy chicken skin £10

Grilled English Asparagus

confit of quails' egg - almond & wild garlic aioli - crispy Parma ham - pickled mustard seeds £10

Duck Liver Custard

hazelnut granola - orange jam - pickled garlic shoots - onion lyonnaise brioche £10

Tomato Tartare

semi dried cherry tomatoes - buratta - black olives - basil sorbet - pine nuts £10

MAINS

Slow Cooked Guinea Fowl

globe artichokes - heritage carrots - pickled radish - potato croquette - celeriac purée £27

Roast Rump of Lamb

lamb & potato terrine - pea - courgette - goats' curd - black olives - brassica £29

Fillet of Hake

Jersey Royals - swiss chard - brown shrimp & mussels - champagne tartar sauce £27

Pork Tenderloin

roasted baby gem - black pudding chou farci - beetroot & miso purée - pomme purée - beer roasted onion £24

Parmesan & Potato Gnocchi

roasted cauliflower - cashew nuts - pickled shallots - caper & golden raisin dressing £22

8oz Sirloin Steak

triple cooked chips - grilled vine cherry tomatoes - flat mushroom - sun dried tomato butter £32
add Peppercorn Sauce £3.50

SIDES

Triple Cooked Chips £5

Buttered New Potatoes £5

Tenderstem & Parmesan £6

Rocket & Shallot Salad £5

Cesar Salad £5

Tomato, Shallot & Caper Salad £5