

RHUBARB

—At Drapers Hall—

TASTING MENU

£49.95 pp

WINE PAIRING

£36 pp

served Wednesday - Friday

6.00pm - 8.00pm

Pea Velouté

goats cheese fritter - crème fraîche - pine nuts - wild garlic oil

Amori Prosecco Spumante, Italy

pears, apples and peaches

Shropshire Gin & Lemon Cured Sea Trout

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

Picpoul de Pinet, Domaine des Lauriers, Languedoc, France

superb lemony balance

Grilled English Asparagus

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

Nuit d'Arbes Rosé, France

strawberry scented with freshness and delicacy

Pan Roasted Duck

fondant potato - rainbow chard - beef onions - beetroot & miso purée

Massaya 'Le Colombier' 2020, Bekaa Valley, Lebanon

spicy notes with ripe, meaty, blackberry, red fruits and a touch of chocolate

Optional Artisan Cheese (£12 Supplement)

St Helena - Cashel Blue - Tunsworth - quince purée

Tanners Late Bottled Vintage Port 2017 (£6.00 supplement)

impressive ripe fruits with blackberry and cherry notes tinged with violets

Dark Chocolate Torte

orange purée - peanut ice cream - chocolate snap

Pedro Ximénez Sherry

notes of raisins and molasses, sweet, dark and intense

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