

RHUBARB

—At Drapers Hall—

GROUP MENU

£49.95 per person

Chef's Amuse Bouche

STARTERS

Shropshire Gin & Lemon Cured Sea Trout

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

Roasted Chicken & Rabbit Terrine

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

Tomato Tartare

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

MAINS

Slow Cooked Guinea Fowl

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

Fillet of Hake

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

Pork Tenderloin

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

Parmesan & Potato Gnocchi

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

8oz Sirloin Steak

triple cooked chips - grilled cherry tomatoes - mushroom - sun-dried tomato butter (£6 supplement)

DESSERTS

Dark Chocolate Torte

orange purée - toasted mallow - peanut ice cream

Crème Caramel

roasted pineapple - miso toffee popcorn - oat crumble - pineapple sorbet

Strawberry & White chocolate Cheesecake

strawberry sorbet - pistachio

Artisan Cheese Board

quince - celery - grapes - biscuits (£4 supplement)

SIDES

Triple Cooked Chips £5
Tomato, Shallot & Caper Salad £5
Buttered New Potatoes £5

Tenderstem & Parmesan £6
Rocket & Shallot Salad £5
Caesar Salad £5

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