

RHUBARB

—At Drapers Hall—

STARTERS

Welsh Rarebit Crab Crumpet

baby spinach - sea herbs - miso butter - lemon purée - Gruyère £11

Duck, Pheasant & Quail Terrine

quail's scotch egg - walnut ketchup - winter truffle - figs - golden raisins £10

Braised Pig's Cheeks

pearl barley risotto - parmesan - pork crackling - apple - pickled shallots £10

Cornish Cheddar Royale

shallot marmalade - Sablé biscuit - hazelnut - Jerusalem artichoke - chive oil - pickled beetroot £10

Pan Roasted Breast of Pigeon

pumpkin tart - pumpkin seed granola - elderberry jus £10

MAINS

Pan Roasted Fillet of Cod

wild mushroom risotto - mussels - crispy salsify - braised leeks £27

Grilled Mallard

duck fat potato terrine - kale - salt baked beetroot - turnips - pickled wild plums £29

Herb Crusted Pork Tenderloin

crispy belly pork - savoy cabbage - cider poached apple - black pudding purée - confit of carrot £25

Loin of Venison

violet potato mash - sticky red cabbage - pickled blackberries - braised root vegetable £30

Shallot & Chicory Tarte Tatin

cashel blue - artichoke purée - walnuts - apple £22

8oz Sirloin Steak

triple cooked chips - flat mushroom - red onion marmalade - café de Paris butter £32
add Peppercorn Sauce £3.50

SIDES

Triple Cooked Chips £5

Buttered New Potatoes £5

Tenderstem & Parmesan £6

Miso Roasted Hispi Cabbage £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