

RHUBARB

—At Drapers Hall—

TASTING MENU

£49.95 pp

WINE PAIRING

£36 pp

served Wednesday - Friday
6.00pm - 8.00pm

Jerusalem Artichoke Velouté

goat's cheese fritter - artichoke crisps - wild garlic oil
Hommage À Colette Grenache Blanc IGP 2023, Pays d'Oc, France
vibrantly floral with citrus, and a gentle creamy oak influence

Duck, Pheasant & Quail Terrine

walnut ketchup - winter truffle - figs - golden raisins
La Cabane Reserve Grenache/Syrah, Pays d'Oc, France
full of ripe, spicy fruit with excellent concentration

Torched Fillet of Mackerel

tenderstem broccoli - green grapes - toasted almonds - sherry vinegar gel
Touraine Sauvignon Blanc, Les Silex, Trotignon, France
gooseberry fruit with a mineral element

Herb Crusted Pork Tenderloin

crispy belly pork - savoy cabbage - cider poached apple - black pudding purée - confit of carrot
Château Montaignillon Montagne Saint-Émilion France
plums, blackcurrants and cherries

Optional Artisan Cheese (£12 supp.)

Appleby Cheshire - Cashel Blue - St Helena - Tunsworth - wild plum cheese
Tanners Late Bottled Vintage Port 2017 (£6.85 supp.)
impressive ripe fruits with blackberry and cherry notes tinged with violets

Vanilla Poached Pear

white chocolate & hazelnut crèmeux - pear & sheep's yoghurt sorbet - hazelnut praline
El Aziz, Vendemmia Tardiva, Sicilia, Fina
rich apricot and exotic fruit mix, this is a fascinating dessert wine

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