

RHUBARB

— At Drapers Hall —

STARTERS

Ham Hock, Truffle & Honey Terrine
crispy pig's cheek - black garlic purée - shallot chutney £10

Torched Fillet of Mackerel
smoked mackerel mousse - cucumber relish - salmon roe £10

Salt Baked Celeriac
confit of chicken wings - malt glaze - black garlic purée - crispy chicken skin £10

Twice Baked Stilton Soufflé
pickled walnuts - pickled beets - Pink Lady apple - golden raisins £10

Smoked Haddock & Mussel Chowder
poached quail's egg - torched corn - bacon crumb - croutons - herb oil £11

MAINS

Slow Cooked Breast of Chicken
sweetcorn & pistachio tart - confit of shallot - wild mushrooms - sprout purée £27

Pan Roasted Fillet of Beef
truffle pomme purée - beef fat carrot - king mushroom - onion ring - caper jus £35

Herb Crusted Pork Tenderloin
crispy belly pork - savoy cabbage - cider poached apple - black pudding fritter £25

Spiced Fillet of Monkfish
red lentil dahl - roasted coconut - cucumber dressing - coriander £28

Potato, Mushroom & Smoked Applewood Wellington
tenderstem broccoli - shallot purée - chestnuts £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