

# RHUBARB

—At Drapers Hall—

## STARTERS

### Smoked Haddock & Mussel Chowder

poached quail's egg - torched corn - bacon crumb - croutons - herb oil £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

### Salt Baked Celeriac

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

### Cornish Cheddar Royale

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

## MAINS

### Pan Roasted Fillet of Cod

red lentil dahl - roasted coconut - cucumber dressing - coriander £28

### Slow Cooked Breast of Chicken

sweetcorn & pistachio tart - confit of shallot - wild mushrooms - sprout purée £27

### Herb Crusted Pork Tenderloin

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

### Loin of Venison

violet potato terrine - 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

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## DESSERTS

Salted Caramel Tart

praline cream - ginger & vanilla ice cream £10

Warm Bitter Chocolate Fondant

blood orange sorbet - pistachios - chocolate snap £10

Coconut Panna Cotta

pineapple & lime leaf - honeycomb - honey ice cream £10

Vanilla Poached Pear

white chocolate & hazelnut crèmeux - pear & sheep's yoghurt sorbet - hazelnut praline £10

Artisan Cheese Board

quince jelly - celery - grapes - biscuits

Four Cheeses £12.50

Appleby Cheshire - Cornish Yarg - Ragstone Goat's - Shropshire Blue

Seven Cheeses £18

Affogato

vanilla ice cream - fresh espresso £7

Espresso Martini

vodka - Kahlúa - fresh espresso - sugar £10

## DESSERT & FORTIFIED WINES

Tanners Ruby Port £6

Tanners Late Bottled Vintage Port £6.85

Noval Tawny Port £8.25

Tío Pepe Sherry £5.50

Tanners Fino Sherry £5.50

Tanners Cream Sherry £5.50

Pedro Ximénez Sherry £7.75

Sauternes £7.75

El Aziz, Vendemmia Tardiva, Fina £6.50

Rivesaltes Grenat, Sur Grains £7.75

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