

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