

# RHUBARB

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## At Drapers Hall

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### 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