

RHUBARB

—At Drapers Hall—

TASTING MENU

£49.95 pp

WINE PAIRING

£36 pp

served Wednesday - Friday

6.00pm - 8.00pm

Button Mushroom Velouté
parmesan gougère - pickled mushroom

La Cabane Reserve Grenache/Syrah, Pays d'Oc, France
full of ripe, spicy fruit with excellent concentration

Crab Mac 'n' Cheese

herb brioche crumb – gruyère cheese - wild garlic capers

Pazo la Maza Albariño, Rías Baixas, Adegas Galegas, Spain
a refreshing, yet intense wine, combining delicate orchard fruits and citrus fragrances

Herb Crusted Pork Tenderloin

crispy belly pork - black pudding fritter - carrot purée - fondant potato

Gandarada Tinto, Dão, Portugal
blackcurrant and red berry, hints of prunes

St Helena

truffle honey - pear & walnut tart - oat crumble

Tanners Late Bottled Vintage Port 2019
ripe fruits with blackberry and cherry notes tinged with violets

Vanilla Poached Pear

white chocolate crèmeux - hazelnuts - pear sorbet

El Aziz, Vendemmia Tardiva, Sicilia, Fina
rich apricot and exotic fruit mix, 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