

RHUBARB

— At Drapers Hall —

STARTERS

Jerusalem Artichoke Velouté

toasted hazelnuts - pickled shimeji mushroom - kale crisps - warm truffle pomme dauphine £10

Torched Fillet of Mackerel

poached rhubarb - pickled grapes - smoked almonds - purple sprouting broccoli - ponzo dressing £10

Ham Hock & Truffle Honey Terrine

pork fritter - crispy pig's skin - pickled mustard seeds - egg yolk purée - gingerbread - black pudding £10

Open Rabbit Lasagne

braised rabbit ragu - saffron pasta - Lincolnshire Poacher cheese sauce - toasted brioche crumb - pine nuts £11

Salt Baked Beetroot

Ragstone Goat's cheese mousse - candied walnuts - plum cheese purée - horseradish £10

MAINS

Fennel Pollen Roasted Breast of Duck

farci of mushroom & duck - fondant potato - confit of beets - black garlic purée - duck fat shallots £30

Black Apple Glazed BBQ Pork Fillet

pommery mustard mash - turnip purée - pickled walnuts - kale - spiced raison chutney £26

Pan Fried Fillet of Seabass

roasted cauliflower - celeriac & potato terrine - sherry vinegar grapes - curry oil - samphire - roasted hazelnuts £28

Parmesan & Chive Dumplings

buttered hispi cabbage - bbq corn - sautéed wild mushrooms - butternut squash purée £22

Poached & Roasted Guinea Fowl Breast

pressing of guinea fowl & potato - baby artichokes - pickled lentils - cavolo nero - persillade £29

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 £6
Caesar Salad £5
Tomato, Shallot & Caper Salad £5