

# 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 raisin 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

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## DESSERTS

### Dark Chocolate Delice

coffee mousse - nougat - orange & rum ice cream £10

### Passionfruit Curd Tart

French meringue - mint syrup - mango sorbet £10

### Poached Rhubarb & Ginger Choux Bun

crystalised ginger - white chocolate crèmeux - crème chiboust - ginger ice cream - pistachio £10

### Baked Apple & Hazelnut Pavé Fondant

salt brisée crumble - custard ice cream - cinnamon £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

Cashel Blue - St Helena - Tunworth

### 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