

RHUBARB

— At Drapers Hall —

TASTING MENU

£54.95 pp

WINE PAIRING

£40 pp

served Wednesday - Friday

6.00pm - 8.00pm

Jerusalem Artichoke Velouté

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

Basa Blanco, Rueda, Spain

juicy white peaches and yellow plums, crisp and floral

Torched Fillet of Mackerel

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

La Chiara, Gavi di Gavi, Italy

apricot and citrus notes, against a savoury and mineral background

Charred Asparagus

crispy quail egg - parma ham - wild garlic aioli - roasted hazelnuts

Nuit d'Arbres, Pays d'Oc, France

strawberry aromas, with freshness and delicacy

Black Apple Glazed BBQ Pork Fillet

pommery mustard mash - turnip purée - pickled walnuts - kale - spiced raisin chutney

Gandarada Tinto, Dão, Portugal

blackcurrant and red berry, hints of prunes

Artisan Cheese Board (£12.50 supp.)

quince jelly - celery - grapes - biscuits

Tanners Late Bottled Vintage Port 2019

blackberries and cherries, tinged with violets

Dark Chocolate Delice

coffee mousse - nougat - orange & rum ice cream

Rivesaltes Grenat, France

jammy red fruits and subtle liquorice notes

A Discretionary 10% Service Charge Will Be Added To Your Final Bill
This Is Split Equally Between All Of Our Team