

RHUBARB

—At Drapers Hall—

STARTERS

Charred Asparagus

aioli - crispy parma ham - Jersey Royal potato salad - quail's egg - pickled wild garlic £11

Bouillabaisse

salmon - prawn - bass - mussels
candied fennel - lemon purée - dill oil - herb croutons £11

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

Garlic & Thyme Roasted Rump of Lamb

ratatouille - aubergine caviar - lamb breast terrine - tapenade - wild garlic oil £30

Confit of Pork Belly

buttermilk mash - malted onion - pickled rhubarb - black pudding - kale - pork scratchings £27

Pan Roasted Fillet of Cod

pea - pancetta - shallots - Jersey Royals - BBQ baby gem - champagne salmon roe sauce - crispy capers £28

Poached & Roasted Guinea Fowl Breast

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

Parmesan & Chive Dumplings

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

8oz Sirloin Steak

triple cooked chips - flat mushroom - red onion marmalade - café de Paris butter £34
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