

# 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

# RHUBARB

—At Drapers Hall—

## DESSERTS

### Dark Chocolate Delice

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

### Passionfruit Curd Tart

French meringue - mint syrup - mango sorbet £10

### Orange & Olive Oil Polenta Cake

white chocolate crèmeux - mascarpone sorbet £10

### Tonka Bean Panna Cotta

macerated strawberries - meringue - honeycomb - strawberry & elderflower sorbet £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