

RHUBARB

— At Drapers Hall —

TASTING MENU

£54.95 pp

WINE PAIRING

£40 pp

served Wednesday - Friday

6.00pm - 8.00pm

Pea Velouté

goat's cheese fritter - wild garlic oil - hazelnuts - mint

*Campotino Abruzzo Bianco, Tenuta del Priore, Italy
apple and quince flavours, fresh and rich with a long finish*

Oak Smoked Salmon Gravlax

Jersey Royals - compressed cucumber - candied fennel - salmon roe caviar

*Picpoul de Pinet, Domaine des Lauriers, Languedoc, France
superb lemony balance*

Fennel Pollen Roasted Breast of Duck

fondant potato - confit of beets - black garlic purée - duck fat shallots

*Massaya 'Le Colombier' 2020, Bekaa Valley, Lebanon
spicy notes with ripe, meaty, blackberry, red fruits and a touch of chocolate*

Cashel Blue

apple & walnut tart

*Tanners Late Bottled Vintage Port 2017
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