

RHUBARB

— At Drapers Hall —

SUNDAY LUNCH

£43 pp

STARTERS

French Onion & Thyme Soup
garlic & chive croute - parmesan

Roast Chicken & Shallot Terrine
burnt onion purée - pickled raisins - chicken skin

Oak Smoked Salmon
Jersey Royal potato salad - apple - elderflower purée - pickled cucumber

Pea & Courgette Risotto
pea purée - roasted feta - crispy onions - basil

MAINS

Roast Turkey
roast potatoes - apricot stuffing - cranberry sauce

Roast Sirloin of Beef
roast potatoes - Yorkshire pudding - pan jus

Confit of Belly Pork
creamed potatoes - roasted apple - savoy cabbage - wholegrain mustard sauce

Grilled Fillet of Salmon
potato rosti - baby spinach - tomato & fine bean salsa

Caramelised Shallot Tarte Tatin
goat's cheese - toasted walnuts

DESSERTS

Warm Sticky Toffee Pudding
miso toffee sauce - vanilla ice cream - hazelnuts - chocolate snap

Chocolate & Passion Fruit Torte
salt baked pineapple - pink peppercorn syrup

Rose & Rhubarb Panna Cotta
honeycomb - meringue - creme fraîche sorbet

Affogato
vanilla ice cream - fresh espresso

Artisan Cheese Board
onion chutney - celery - grapes - biscuits

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