

RHUBARB

— AT DRAPERS HALL —

-Starters-

Rabbit & Chicken Terrine

pickled beets - golden raisins - tarragon aioli - radish £10

Torched Mackerel

purple sprouting broccoli - Ajo Blanco - green grapes - cherry vinegar gel £10

Warm Pea & Broad Bean Tart

coddled duck egg - pickled wild garlic £10

Brown Crab & Miso Custard

compressed apple - lemon purée - black rice - seaweed £10

Heritage Tomato Galette

black olive tapenade - goats cheese fritter - pumpkin seeds - balsamic £10

-Mains-

Breast of Creaky Carver Duck

crispy duck leg - braised chicory - pickled cherries £29

Mushroom & Thyme Pork Tenderloin

mangalista croquette - charred carrot - lettuce - salted wild garlic £24

Welsh Dairy Cow Fillet of Beef

pea & barley risotto - bone marrow - Roscoff onion - pine nuts - parmesan £29

Roast Loin of Cod

haricot bean & cockle ragout - samphire £28

Ricotta Stuffed Courgette Flower

parmesan & herb gnocchi - hazelnuts - red pepper purée £22

Rolled Rib-Eye Steak

triple cooked chips - grilled mushroom - red onion chutney - tarragon, garlic & black pepper

butter £34

add Peppercorn Sauce £3.50

-Sides-

Triple Cooked Chips £5

Creamed Potatoes £5

Rocket & Shallot Salad £5

Tenderstem Broccoli with Parmesan £6

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