

# RHUBARB

at  
DRAPERS HALL

## DINNER

### STARTERS

Salt Baked Beetroot Tart  
Fine Shallots - Whipped Goats Cheese - Candied Walnuts - Pickled Mushroom £8

Smoked Haddock  
Mussel Chowder - Puffed Black Rice - Soft Poached Egg £9

Roast Chicken & Ham Hock Terrine  
Saffron Shallots - Black Garlic - Parma Ham - Golden Raisins £8

Quail Kiev  
Red Lentil Dahl - Roasted Coconut - Spring Onion - Black Onion Seeds £9

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### MAINS

Rump of Lamb  
Belly & Celeriac Terrine - Roasted Onion - Lamb Fat Carrot - Carrot Crumble £21

Slow Cooked Pork Belly  
Creamed Potatoes - Bacon Sauerkraut - Burnt Apple Puree - Cavolo Nero £20

Confit of Sea Trout  
Haricot & Mussel Ragu - Fennel Jam - Crispy Salsify £20

Breast of Duck  
Chou Farci Of Leg - Hispi - Mulled Apple - Baked Potato Mash - Pickled Walnut Puree £22

Cauliflower Risotto  
Roasted Cauliflower - Mushroom Puree - Dukkah £16