



# Rhubarb

## Tasting Menu

### A5 Wagyu Tartare

Toasted Brioche, Wasabi Kewpie Mayonnaise

### Pickled Quail Egg Tart

Heritage Potato Salad, Pickled Turnip, Naturtium

### Whipped Smoked Cod Roe

Burnt Crumpet, Exmoor Caviar

*Drappier Brut 1er Cru Champagne, France, NV*

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### Breads

Sourdough, Tomato & Basil, Caramelised Onion

Chicken Liver Parfait, Marmite Butter

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### Crab 'Curry'

Dressed Whitby Crab, Brown Crab, Pickled Okra, Curried Carrot, Coconut and Lobster Bisque

*Protero "Aromatico", Adelaide Hills, Australia, 2022*

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### Duck Terrine

Duck Breast Prosciutto, Peach Gel, Cabbage and Duck Leg

*Matetic Carrolilo, Carménère, Colchagua, Chile, 2019*

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### XO BBQ Monkfish Tail

Pickled Turnip, Celeriac Waldorf, Red Wine Sauce

*Bodega Garzon Reserve, Cabernet Franc, Uruguay, 2020*

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### North Yorkshire Rack of Lamb

Spiced Leg and Potato Puri, Apple Chutney, Tamarind, Mango Chutney, Mint Yoghurt

*Antinori La Braccasca, Vino Nobile di Montepulciano, Tuscany, Italy, 2018*

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### Thai Curry Ice-Cream

Banana, Exmoor Caviar, Blood Orange Consommé

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### Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Crème Pâtissière

*Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2017*

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### Homemade Petit Fours

Tasting Menu 79 pp

Wine Flight 65 pp