

# Rhubarb

## With Chef's Compliments

### **Jersey Royal Potato Doughnut**

Gooseberry Jam, Pecorino

### **Breads**

Sourdough, Basil, Olive  
Chicken Liver Parfait, Marmite Butter

## To Start

### **Whittaker's Gin-Cured Salmon**

Sturia Caviar, Chamomile Lawn Gin and Crème Fraîche Sorbet, Compressed Cucumber **10.5**

### **Crab 'Curry'**

Dressed Whitby Crab, Brown Crab Bhaji, Pickled Okra, Curried Carrot, Coconut and Lobster Bisque **14**

### **Tuna Ceviche**

Ponzu, Basil Granita, Tomato Consommé **12.5**

### **North Yorkshire Lamb Loin**

Lentil Purée, Curry Emulsion, Pomegranate, Rhubarb Yoghurt **14**

### **Herb-fed Chicken and Quail Ballotine**

Green Apple, Roast Celeriac Puree, Crispy Chicken Skin, Lovage Oil **11.5**

### **Barbecued Jersey Royal Potatoes (V)**

English Mustard Hollandaise, Pickled Shallot Rings, Summer Truffle and Chive Crumb **9.5**

### **Beetroot Tartare (V)**

Grapefruit, Pickled Chilli, Rhubarb, Mirin Mayonnaise, Pickled Turnip **9.5**

## To Follow

### **Cornish Red Mullet**

Octopus Carpaccio, Soused Carrots, Chilli Oil, Apple Espuma **29.5**

### **Wild Hake**

Orange and Fennel Relish, BBQ Sweetcorn, Chorizo Velouté **28**

### **Herbfed Chicken 'Caesar'**

BBQ Gem, Anchovy Dressing, Bacon Velouté, Parmesan Crisp **22**

### **Iberico Pork**

Nduja Morel Farci, Juniper Smoked Fillet, Hog Head Terrine, Apple and Coriander Purée, Cherry **29**

### **Aged Yorkshire Duck**

Breast, Confit Leg and Chicory Mille-Feuille, Sourdough Purée, Sweet Chilli Strawberry Sauce **33**

### **Roast Celeriac (V)**

Summer Truffle, Toasted Pine Nuts, Summer Vegetables, Honey, Pecorino and Artichoke Velouté **22.5**

### **Spice Roast Cauliflower (VE)**

Mango, Pea Chutney, Rhubarb Yoghurt, Split Coriander Broth **18**

## JOSPER GRILL

### **Dry-Aged Ribeye**

Triple Cooked Chips, Blue Cheese Sauce **34**

### **Japanese A5 Wagyu Sirloin**

Celeriac Purée, Jersey Royal Potato Hash **48**

### **Aged Fillet of Beef**

Marrow Butter, Braised Onion, Spring Truffle, Béarnaise, Crispy Beef Fat, Confit Pied de Mouton **39**

## Side Orders

**Triple Cooked Chips 5.5**

**Potato Dauphinoise 6**

**Tenderstem Broccoli, Toasted Almonds 5.5**

**Roast Hispi Cabbage, Romesco, Hazelnuts 5.5**

**Seasonal Vegetables 5**

**Isle of Wight Tomatoes, Parmesan, Sourdough  
Croutons 6**

## To Finish

### Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Crème Pâtissière **10.5**

### Thai Curry Ice-Cream

Banana, Sturia Vintage Caviar, Blood Orange Consommé **8**

### Dark Chocolate Parfait

Cherry and Parkin Ice-Cream **12**

### Strawberry Delice

Pistachio and Basil Sponge, Raspberry Sorbet **11.5**

### The 'Lemon'

Lemon Curd Mousse, Finger Lime Pearls, Bergamot Meringue **12**

### Artisan Cheese Board **16**

**Baron Bigod**, a stunning brie-style cheese, with a rich, full, earthy flavour and a lingering finish.

**Sheffield Forge**, Yorkshire Red infused with Sheffield's finest Henderson's Relish. This cheese packs a punch of relish and a depth of flavour like no other.

**King George III Truffled Cheddar**, an Isle of Kintyre mature cheddar which has been blended with luxurious black truffle & mushroom.

**Stichelton**, one of very few unpasteurised English blue cheeses, a soft creamy raw milk blue with biscuity notes and flavours of crisp green apple.

**Tomme de Chèvre**, made from full-fat raw goat's milk, this cheese practically melts in your mouth and is relatively mild, with a light, creamy texture and flavours of fruits, olives and hazelnut.

Served with Rhubarb and Apple Chutney, Sourdough

Crackers, Grapes 