



# Rhubarb

## Tasting Menu 79

*Wine Flight 65*

### **Tuna Ceviche**

Teriyaki, Basil Granita, Rhubarb, Tomato

### **Lobster Chawanmushi**

Toasted Brioche, Ponzu Meringue

### **Baked Jersey Royal**

Sturia Caviar, Sour Cream and Chive, Pickled Shallot

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

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### **Breads**

Sourdough, Basil, Olive

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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### **Beetroot Tartare**

Grapefruit, Chilli, Rhubarb, Mirin Mayonnaise, Pickled Turnip

*Château La Coste, Provence, France, 2023*

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### **North Yorkshire Lamb Loin**

Lentil Purée, Curry Emulsion, Rhubarb Yoghurt

*Antinori La Braccasca, Vino Nobile Di Montepulciano, Tuscany, Italy, 2020*

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### **Aged Yorkshire Duck**

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

*Corralillo, Garnacha Matetic, Aconcagua, Chile, 2021*

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### **Thai Curry Ice-Cream**

Sturia Caviar, Blood Orange Consommé

*Yamatogawa Shuzo, Yauemon "Moonlight" Nigorizake, Fukushima, NV*

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### **Dark Chocolate Parfait**

Cherry and Parkin Ice-Cream

*Masi Angelorum Recioto della Valpolicella, Veneto, Italy, 2017*