



Rhubarb

Welcome

At Rhubarb, our cooking is rooted in classical gastronomy, shaped by long-established flavour pairings, seasonality and careful technique, with a modern approach where it feels right.

Chef Varun brings an inventive perspective to the kitchen, exploring how classical ideas can be refined, reimagined and occasionally given an unexpected twist. Alongside this foundation, subtle Asian influences weave through the menu, with delicate spice and aromatic depth reflecting touches of his Indian heritage.

The menu is designed to be enjoyed, with a number of dishes drawing on familiar, nostalgic ideas, reworked with greater care and attention to detail, alongside others that offer something a little different.



Rhubarb

Tuna Ceviche Tartlet

Ponzu, Mushroom Gel

Bread

Sourdough

Miso & Marmite Butter

To Start

Whittaker's Winter Solstice Gin-Cured Salmon

Crème Fraîche Sorbet, Dill Oil, Compressed Apple **12**

Crab Curry

Dressed Whitby Crab, Brown Crab Bhaji, Coconut Bisque **14**

*(Recommended Pairing: Protero "Aromatico", Adelaide Hills, Australia, 2021 – 125 ml **£10**)*

Monkfish Vadouvan

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc **15**

'Ham and Cheese'

Cured Venison Ham, Baron Bigod Ice-Cream **13.5**

Beef Short Rib

Wagyu Marrow, Horseradish, Braised Shallot **13**

Spilman's Yorkshire Asparagus (V)

Wild Garlic Mayonnaise, Spring Truffle Velouté **14**

*(Recommended Pairing: Rieslingfreak, No. 33, Clare Valley, Australia, 2025 – 125 ml **£11**)*

Beetroot Tartare (V)

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise **10.5**

To Follow

Confit Halibut

Mussel Waldorf, Chervil Root and Smoked Almond Purée, Saffron **31.5**

'Cod Au Vin'

Pancetta, Baby Onions, Red Wine **35.5**

North Yorkshire Pork Chop

Bubble and Squeak Hash Brown, Parsnip Chutney, Onion **27.5**

Duck à l'orange

Breast, Confit Leg, Beef Fat Carrots, Celeriac **31.5**

(Recommended Pairing: Georges Duboeuf, La Madone Fleurie, France, 2023 - 125 ml £9.5)

Lamb Bhuna

Lamb Rib, Tamarind Chutney, Salsify, Braised Leg Aloo **33.5**

Dry Aged Fillet of Beef

Boulangère 'Chips', Harrogate Blue Cheese Sauce **40**

(Recommended Pairing: Pulenta Estate, Gran Corte VII, Argentina - 125 ml £15.4)

Roast Celeriac

Spring Vegetables, Dashi Broth **24.5**

Spiced Roast Cauliflower

Pea Chutney, Mint Yoghurt, Coriander Korma **21**

Side Dishes

Boulangère 'Chips' 7

Potato Dauphinoise 7

Jersey Royal Potatoes

Chorizo and Wild Garlic Salsa Verde 6.5

Roasted Seasonal Vegetables 5.5

Spiced Red Cabbage 5.5

Peas and Spinach

à la Française 5.5