



# Rhubarb

## Lunch Tasting Menu 49

Wine Flight 39

**Tuna Ceviche**

Tomato, Ponzu

**Morel Custard**

Sourdough Croutons

**Wagyu '99'**

Wagyu Fat Flake

*Pol Roger, Brut Réserve, Champagne, NV*

**Breads**

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

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**Monkfish 'Vadouvan'**

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc

*Chenin Blanc, Lievlander, South Africa, 2025*

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**Lamb 'Bhuna'**

Lamb Rib Chop, Tamarind Chutney, Salsify, Braised Leg Aloo

*Lan Rioja Reserva, Spain, 2018*

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**Thai Curry Ice-Cream**

Sturia Caviar, Blood Orange

*Yamatogawa Shuzo, Yauemon 'Moonlight', Nigorizake, NV*

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**Dark Chocolate Parfait**

Parsnip Ice-Cream, Caramelised Pecans and Artichoke

*González Byass, Néctar Pedro Ximénez, NV*

*This menu has been designed to be enjoyed by the whole table*