



# 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, reimaged 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.

Please kindly inform a member of our team of any dietary requirements or allergies prior to ordering



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## **Tuna Ceviche Tartlet**

Ponzu, Mushroom Gel

## **Bread**

Sourdough

Miso & Marmite Butter

## To Start

### **Whittaker's Summer 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**

### **Steak Tartare**

Wagyu Marrow Dressing, Caramelised Onion **14.5**

### **Butter Chicken**

Chicken Thigh, Butter Naan Mille-Feuille, Soused Carrots, Makhani Velouté **13**

### **Yorkshire Asparagus (V)**

Wild Garlic, Spring Truffle and Jersey Royal Velouté **14**

### **Tomatoes à la Grecque (V)**

Isle of Wight Tomatoes, Baked Feta, Tomato Ice-Cream, Compressed Watermelon **12.5**

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## To Follow

### **Halibut Masala**

Green Masala, Mango, Poppadom 31.5

### **East Coast Cod**

Green Apple, Oysters and Champagne Velouté 35.5

### **North Yorkshire Pork Chop**

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

### **Guinea Fowl Breast**

Mushroom 'Fricassee', Apricot, Smoked Bacon, Truffled Celeriac 29.5

### **Lamb Rib Tikka**

Lamb Belly, Spring Peas, Cumin Feuilletine, Cardamom Yoghurt Velouté 34.5

### **Dry Aged Fillet of Beef**

Boulangère 'Chips', Harrogate Blue Cheese Sauce 40

*(Recommended Pairing: Pulenta Estate, Gran Corte VII, Mendoza, Argentina, 2021 - 125ml £15.4)*

### **Lion's Mane Mushroom (V)**

Café de Paris Butter, Hazelnut Crust, Heritage Vegetables 26.5

### **Spiced Cauliflower (V)**

Pea Chutney, Mint Yoghurt, Coriander Korma 21

## Side Dishes

**Boulangère 'Chips' 7**

**Potato Dauphinoise 7**

**Spiced Red Cabbage 5.5**

**Seasonal Vegetables 5.5**

**Pea and Spinach à la Française 6**

**Jersey Royal Potatoes, Wild Garlic Salsa Verde, Chorizo 6.5**

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