Desserts

Deliciously tempting and all made in-house £5.95

Selection of ice creams

Vanilla panacotta with rhubarb and ginger, shortbread biscuit

Chocolate tart, raspberries and clotted cream

Jelly and ice cream, summer fruits and Vodka jelly, vanilla ice cream, strawberry sherbet

Gemma's strawberry and white chocolate cheesecake, strawberry sauce and Chantilly cream

Local cheese & biscuits £6.95 or with a glass of port £8.95 Served with homemade tomato chutney and artisan biscuits

Early Afternoon Tea £10.95 or with a glass of Prosecco £14.95

Our popular afternoon tea is served between 12.00 and 4.00pm and includes:

a selection of open sandwiches, individual quiche homemade scones, preserves and fresh cream, individual mini trifle and your choice from our tea and coffee selection

Price per person available by advance booking.

Please note that this menu is not available in conjunction with any other offer

Tea & Coffee



Using the finest rijo coffee beans to produce a well rounded creamy espresso, combining berry acidity with

cherry sweetness and completed with a rich spicy body.

Americano £2.95

Espresso £2.65

Caffe Latte £2.95

Cappuccino £2.95

Latte Macchiato £2.95

Mochaccino £2.95

Selection of fresh tea leaves from £2.40

(Russian Caravan, English Breakfast, Earl Grey, Summer Fruit, Peppermint Green)

Liqueur Coffees £4.35

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:

Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambuca

Or why not try our famous Baileys hot chocolate!

Sunday Roasts £10.95

Join us for lunch on Sundays and choose from 2 delicious, hand carved roasts.

Served with all the trimmings and home baked Yorkshire pudding.

Add an additional course for only £2.95

or 2 additional courses for only £5.00

children eat FREE (under 8) when accompanied by an adult dining from our roast selection.

For details of our Function Suite and Wedding Packages please ask a member of staff, visit our website or email events@dinerhubarb.co.uk

www.herriotsforleisure.co.uk email: eat@dinerhubarb.co.uk

nubarb restaurant



Starters

Soup of the day: served with fresh home baked bread £5.00

Chicken liver parfait with tomato chutney, dressed leaves and home baked bread £5.95

Crab cake, red pepper yoghurt, roasted aubergine and dressed leaves £6.50

Smoked duck with beetroot puree and citrus salad £5.95

Mussels with smoked bacon, cider and tarragon cream sauce and home baked bread $\pm 6.25 / \pm 12.50$

Goats cheese and rosemary parfait with sun blushed tomato chutney, rosemary croutes and dressed leaves £5.95

Harrogate whisky gravadlax of salmon with home baked walnut bread and a ginger and lime salad £6.50

Deep fried duck egg, bacon black pudding and rocket salad and hollandaise sauce £6.25

Slow cooked bourbon pork belly with cucumber, radish and herb potato salad £6.25

Wines

We are pleased to introduce our new wine list offering you a fabulous choice of interesting and up and coming wines of excellent quality.

So take a look at our wine list and savour and enjoy a bottle or two to accompany your meal.

We also have a selection of local brewed bottle beers and real ales for you to sample.

Salads

Satay strips of beef, mediterranean vegetable salad, rocket and lime mayo £12.95

Goats cheese, watermelon and peach salad with house dressed leaves £10.95

BBQ chicken, pomegranate and almond citrus salad with herb potatoes £12.95

Main Courses

Lightly battered fresh cod with chips, mushy peas, lemon and homemade tartar sauce £13.95

Lamb rump, roasted beetroot, baby carrots and shallots, dauphinoise potatoes and red wine sauce £16.95

Cornfed chicken supreme with chorizo and pea tagliatelle and saffron cream sauce £13.95

Roasted cauliflower and walnut penne pasta, herb cream and boiled egg £13.95

House beef burger: topped with either mature cheddar or Harrogate blue cheese and served with house dressed salad and beef dripping home-cut chips £13.95

Steaks & Grills

At Rhubarb we take great pride in the quality, taste and tenderness of our steaks. By taking advantage of the surrounding area, our grass fed beef is all locally sourced with careful attention paid to the grading and marbling of the meat. Thus assuring you of the finest quality, and melt in the mouth texture.

All steaks/grills come with fresh plum tomatoes, onion rings, roasted field mushroom and hand-cut chips

Rib Eye Steak £18.95 (£5.95)

10oz Rump Steak £18.95 (£5.95)

Sirloin Steak £19.95 (£5.95

Gammon Steak £13.95

Served with fried duck egg

Please note that the price in brackets is the supplement applied for dinner, bed and breakfast guests

Sauces £2.95

Garlic butter Bé

Béarnaise

Peppercorn

Fresh Fish Selection

At Rhubarb through Skipper's Catch we can bring you the best fish and seafood landed by day-boats around the British coastline.







Our fish is secured directly from the Skippers so not only do we secure the freshest and finest quality, we can also tell you when and on which boat it was caught!

Please see our chalkboards for today's dishes and provenance story behind the big catch!

Speciality Pies

Our pies are becoming even more popular with a reputation for excellence and an ever increasing fan base

All our pies are made in house from fresh locally sourced ingredients



Beef and Yorkshire ale with garden peas and beef dripping chips and gravy

Cheese and leek served with garden peas and chips

Corned beef and potato served with garden peas and beef dripping chips

Sides

Select an additional side dish to accompany your meal, each priced at £3.25

Selection of breads with pesto and balsamic vinegar

Mashed potatoes House salad Seasonal greens