

MENU

SHARING BOARDS

Meat – lamb kofta kebabs, sticky shredded chicken, sourdough flatbreads, norcellara olives, feta cubes, red pepper hummus, tomato and coriander salsa, tzatziki and mixed salad. **£25**

Seafood – thai fish goujons, sourdough flatbreads, smoked salmon rosette. Millie's posh prawn toast, cherry vine tomatoes, homemade tartar sauce, dill and lemon sauce and mixed salad. **£25**

Vegetarian / Vegan – barbequed pulled jackfruit, and onion bhajis, flatbread, feta cubes, sundried tomato, avocado slaw, norcellara olives, red pepper hummus, tomato and coriander salsa and mixed salad. **£25**

STARTERS

Posh prawn toast served with black pudding crumb, crispy fried sage leaves and spiced apple and rhubarb compote. **£8.50**

Soup of the day, whipped chive butter and homemade bread. (V, Ve) (GF option available) **£8.50**

Pan fried scallops served with pancetta and butternut squash purée. (GF) (£4 supplement for DBB) **£12**

Crispy pork belly with beetroot, honey, raspberry sauce and red vine sorrel. (GF) **£9**

'Down the rabbit hole' - Carrot and onion bhajis, carrot puree, spiced lentils and pickled baby carrots. (V, Ve) **£8.50**

SIDES

Hand cut chips or house fries. **£4**

Millie's Posh house fries with parmesan and truffle oil. **£5**

Tomato & red onion salad, balsamic glazed. **£4**

Seasoned vegetables. **£4**

Steak sauce – Peppercorn or diane sauce. **£3**

MAINS

Sauteed chicken coated in chimichurri, served with chargrilled tender stem broccoli with roasted pine nut and chilli and chips. (GF, DF) **£20**

Herriots famous steak, ale and mushroom pie served with mash, mushy peas, gravy and crispy fried onions. **£20**

Confit belly of pork, stuffed with black pudding, braised red cabbage, champ mash and apple jus. (GF) **£20**

Slow cooked beef daube, dauphinoise, chantenay carrots and mushroom purée. (GF) **£21.50**

Sea bass cooked with sautéed new potatoes, smoked bacon, red chicory, runner beans in a light red wine sauce. (GF, DF) **£21.50**

Homemade tagliatelle served in a creamy mushroom, spinach and parmesan sauce. **£16**
(Ve option available) Add chicken **£3**

Jackfruit, chickpea and mixed vegetable curry served with basmati rice. (GF,DF, V, Ve) **£17.50**

Beer battered haddock, hand cut chips, mushy peas, homemade tartar and lemon wedge. **S £15.50**
L £19.50

Locally reared and aged 8oz sirloin steak, hand cut chips, flat mushroom and side salad. (GF) (£8 supplement for DBB) **£27.50**



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SALADS

All served with a warm flatbread.

Crispy fried chicken, cucumber, spring onion, hoisin sauce and jalapeno mayo. **£15.50**

Prosciutto ham, mozzarella, rocket and tomato **£15.50**

Roasted sweet peppers, pesto, cashew nuts, pumpkin seeds and rocket. (V, Ve). **£15.50**
Add chorizo. **£1**

SANDWICHES

Served between 12pm – 2.30pm

All the above salads are available as sandwiches served in ciabatta bread. **£11**

Accompanied by Joe's homemade vegetable crisps and house coleslaw.

Add fries or chips. **£4**

DESSERTS

Lemon meringue tart and raspberry three ways - raspberry sorbet, raspberry gel and fresh raspberries. **£8.50**

Sticky toffee pudding, caramel sauce and vanilla pod ice cream. **£9**

Cheesecake of the week – please ask or take a look at our specials board. **£9**

Naomi's Tiramisu with a twist served with a warm espresso dark rum shot. **£9**

White chocolate mousse, rhubarb gelato, Biscoff crumbs and vanilla pod meringue shards. **£9**

Warm Banana loaf, caramelised bananas with pecans, salted caramel ice cream and drizzle of caramel sauce. (GF, V, Ve, DF) **£8.50**

Cheese board – selection of 3 local cheeses, crackers, grapes, celery, baby apples, fig and honey chutney. (£5 supplement for DBB) **£15**

BRUNCH

Brunch is served 10.00am - 12.00pm Monday to Friday & 10.30am - 12.30pm at weekends. Ask to see our menu.

Bottomless Brunch available Saturday & Sunday £45 per person Between 11.30am and 3.30pm. Ask for further details.

SUNDAY ROASTS

Served every Sunday between 12pm – 2.30pm

Hand carved roast with all the trimmings, seasonal vegetables and our delicious homemade Yorkshire pudding. **£16.95**

Add a starter, dessert or both for £5 per course.

AFTERNOON TEA

Served every Sunday between 12pm – 4.00pm by prior booking.

Afternoon Tea. **£16.95** Afternoon Tea with a glass of Prosecco. **£21.95** Add 2 of our signature Rhubarb Martinis. **£16**



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Service charge is at your discretion and goes 100% to the Herriots Team.
10% service charge for tables over six people.