

At Rhubarb Restaurant, our menu is shaped by the seasons and a deep respect for Yorkshire's finest produce. Under the guidance of Head Chef Naomi, who has led our kitchen for the past four years, each dish is thoughtfully crafted, bringing together refined technique with the warmth of rustic cooking. Alongside elegant seasonal plates, you'll find much-loved Yorkshire classics, all prepared with care, quality, and a passion for honest flavour.

## TO BEGIN

### Nduja Spiced Prawns (GFO, DF) £9.50

A spicy, modern take on the classic prawn cocktail. Sweet Atlantic prawns layered with whipped 'nduja dressing, packed into crisp lettuce cups and dusted with smoked paprika

**Suggested wine pairing: Sauvignon Blanc, Kuraka (Marlborough, New Zealand) – zesty, crisp, citrus-led**

### Creamy Mozzarella (V, GF) £9.50

Roast mozzarella with marinated cherry tomatoes, torn basil, and garden herbs, finished with a drizzle of basil oil

### Crispy Pork Belly (GF, DF) £9.50

Slow-cooked pork belly with a crisp finish, paired with sharp rhubarb gel, smooth celeriac purée, and fresh-picked herbs

**Suggested wine pairing: Pinot Noir 'Lautarul' (Romania) – light red fruit, soft and balanced**

### Pan-Fried Asparagus (V, VEO, GFO) £10.00 (subject to availability)

Seasonal asparagus on toasted sourdough, with shaved parmesan, toasted hazelnuts, lemon zest, and a light balsamic glaze

### Seasonal Soup (GFO) £9.00

Chef's homemade seasonal soup, served with warm house-baked bread and whipped chive butter

### Masala Smoked Basa Gnocchi Small £9.50 Large £17.00

A rich, aromatic masala sauce with smoked basa and spinach finished with golden crispy gnocchi

**Suggested wine pairing: Chardonnay, Pitchfork (Australia) – soft, rounded, gently tropical**

### Wild Mushroom Arancini (V, VE) £9.00

Crisp risotto balls filled with earthy wild mushrooms, served with garlic aioli, roasted pepper purée, and toasted seeds

**Suggested wine pairing: Pinot Grigio, Ca' Tesore (Italy) – fresh, delicate, lightly textured**

## ACCOMPANIMENTS

Hand-Cut Chips or House Fries (GF, V, VE, DF) **£4.00** | Loaded Pancetta & Cheese Fries (GF, V) **£5.50**

Braised Red Cabbage (V, GF, DF) **£4.00** | Seasonal Vegetables (V, VE, GF, DF) **£4.00**

Marinated Cherry Tomato Rocket with pickled onions and basil oil (V, GF, DF, VE) **£4.50**

Warm Flatbread with whipped chive butter (V) **£3.50**

## MAINS

### Oven Roasted Salmon (GF, DFO, VEO) £19.00

Flaky roasted salmon over a spring vegetable risotto of peas, broad beans, and courgette, finished with parmesan and a bright pea purée (VEO - Wild Mushrooms £17.00)

**Suggested wine pairing: Sauvignon Blanc, Tonada (Chile) – clean, citrus, herbaceous**

### Pan-Fried Chicken Supreme (GF, DFO) £19.00

Free-range chicken breast with wild garlic velouté, golden potato rosti, sautéed mushrooms, and asparagus

**Suggested wine pairing: Chardonnay, Pitchfork (Australia) – smooth, balanced, gently rich**

### Crispy Pork Belly (GF, DF) £19.50

Slow-cooked pork belly with apple-glazed fondant potato, celeriac purée, pickled apple, and a rich pork jus

### Braised Lamb Shoulder (GF, DF) £21.00

Tender lamb shoulder, slow-braised until falling apart, served with layered potato terrine, sautéed spinach, and minted jus

**Suggested wine pairing: Malbec, Santa Rosa (Argentina) – rich, spiced, full-bodied**

### Loin of Venison (DF, GF) £23.00 (Dinner Supplement £4.00)

Yorkshire venison loin, simply cooked, with fondant potato, celeriac purée, broad beans, and a deep red wine jus

**Suggested wine pairing: Shiraz, Pitchfork (Australia) – deep, warming, with plum and spice**

### Steak, Ale & Mushroom Pie £19.50

Herriots' famous proper Yorkshire pie with slow-braised beef, ale, and mushrooms, served with mushy peas and your choice of mash or chips, topped with crispy onions

### Beer-Battered Fish & Chips Small £17.00 Large £19.50

Fresh fish in a crisp ale batter, served with mushy peas, lemon, and tartare sauce

### Lemon & Thyme Cauliflower Steak (V, VE, GF, DF) £16.50

Roasted cauliflower steak with crisp chips, kale, and a rich sun-dried tomato & herb purée

## TO FINISH

### Sticky Toffee & Rhubarb Eton Mess £9.00

A Yorkshire twist on a classic tart, rhubarb, toffee sponge crumble, delicate meringue shards, toffee shards, and softly whipped cream, fresh mint

### Earl Grey Panna Cotta £9.50

Silky Earl Grey panna cotta with raspberry gel, fresh seasonal berries, and mint, shortbread biscuit

### Poached Rhubarb & Almond Tart £9.50

Buttery almond tart topped with gently poached rhubarb, served with crème fraiche and rhubarb gel

### Chocolate & Coconut Delice £9.50

Dark chocolate mousse with coconut crumble, caramelised pineapple, and light coconut cream

### Orange Posset £9.00

Smooth citrus posset with almond crumb, candied orange, and raspberry-mint coulis

### Ice Cream Selection & Italian Meringue Shards (GF, VEO) £8.00

Clotted cream vanilla, chocolate, and strawberry, with delicate shards of crisp Italian meringue

### Golden Ganache Torte (V, VE, DF, GF) £10.00

Rich dark chocolate layered over vegan toffee, served with a quenelle of velvety vegan caramel ice cream

Please inform a member of staff of any allergies or dietary requirements

(V) Vegetarian | (VE) Vegan | (VEO) Vegan option available | (GF) Gluten free | (GFO) Gluten free option available  
(DF) Dairy free | (DFO) Dairy free option available

# DINNER MENU

Open daily for  
Lunch Monday-Saturday  
12-2.30pm  
Sunday Lunch Menu  
12-2.30pm  
Dinner 5.30-9.00pm

Service charge is at your discretion and goes 100% to the Herriots Team.

10% service charge for tables over six people.

[www.rhubarbskipton.co.uk](http://www.rhubarbskipton.co.uk)

[f /rhubarrestaurant](https://www.facebook.com/rhubarrestaurant)

[@rhubarbskipton](https://www.instagram.com/rhubarbskipton)

#herriotsskipton #rhubarbskipton