

LUNCH MENU

Monday – Saturday 12.00 – 2.30pm

Open daily for
Lunch 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

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Nibbles & Light Bites

Marinated Olives & House Pickles (Ve, V, GF)

A selection of Mediterranean olives and seasonal house-pickled vegetables. £4

Sweet Chilli Chicken Skewers (GF)

Grilled chicken skewers glazed in a sticky sweet chilli sauce. £5

Creamy Hummus, Toasted Sourdough (Ve, V) (GF available)

Silky chickpea hummus finished with olive oil, served with toasted sourdough. £4

Garlic & Chilli King Prawns, Toasted Sourdough (GF available) £5.50

Succulent king prawns sautéed in garlic, chilli and olive oil, served with toasted sourdough for dipping. £5.50

Crispy Beer-Battered Onion Rings (V) £4

Golden, crunchy onion rings served hot and seasoned. £4

House Fries (Ve, V, GF) £3

Parmesan & Truffle Fries (V, GF) £4

Ham & Pea Hock Terrine, Piccalilli, Toasted Sourdough (GF available)

Slow-cooked ham hock and pea terrine served with sharp piccalilli, toasted sourdough. £6

Soup of the Moment (Ve, V, GF available)

Chef's homemade soup, served with home baked bread. £6

Smoked Salmon & Guacamole, Toasted Sourdough (GF available)

Silky smoked salmon paired with creamy guacamole, toasted sourdough, on a bed of rocket, chilli flakes. £6

Sandwiches

Served in White or Wholemeal Deli Sub Roll & Vegetable Crisps £8.50

(Gluten free options available on bread)

BLT

Crisp smoked bacon, vine-ripened tomato and crisp lettuce, elegantly layered.

Chicken, Mozzarella & Pesto

Grilled chicken breast with creamy mozzarella and vibrant basil pesto.

Cheese, House Tomato Chutney & Rocket (V)

Mature cheese paired with tangy tomato chutney and peppery rocket.

Tomato, Guacamole & Roasted Red Pepper (Ve, V, GF)

Ripe tomato, smooth guacamole and charred red peppers.

Upgrade your Vegetables Crisps for the following:

House-Cut Fries (Ve, V, GF) £3.50

Cup of Soup £3

Salad Garnish (Ve, V, GF) £3

Artisan Coleslaw (V, GF) £2.50

Herriots Salad Bowls

Herriots Signature House Salad (Ve, V, GF)

A generous bowl of seasonal mixed leaves, tomato, cucumber, onions, peppers, grated carrots, spring onions and house dressing. £8

Add Grilled Chicken, Pesto & Mozzarella (GF) £3.50

Add Roasted Vegetables & Chickpeas (Ve, V, GF, DF) £3

Mains

Steak & Guinness Pie

Slow-braised beef in a rich Guinness gravy, encased in golden pastry, served with creamy mash, mushy peas and proper gravy, topped with crispy onions. £14.50

Beer-Battered Fish & Chips

Crisp battered fish served with hand-cut chips, mushy peas, homemade tartare sauce, lemon wedge. Sml £11 | Lrg £16

Dirty Smashed Beef Burger (GF bun available)

Smashed single beef patty, burger garnish served with fries and house coleslaw. £13

Burger adds on: Cheese £1 Hash Brown £1 Bacon £1 Extra Beef Patty £2.50

Gammon Steak & Fried Egg (GF)

Grilled gammon steak topped with a free-range fried egg, served with chips and grilled tomato. £14.50

Beef & Mushroom Stroganoff

Tender strips of beef and mushrooms in a creamy sauce, served with basmati rice. £14

Vegan Mushroom Stroganoff (Ve, V, DF)

Slow-cooked mushrooms in a rich, dairy-free sauce, served with basmati rice.

Cauliflower Steak (Ve, V, GF, DF)

Roasted cauliflower steak in a garlic butter, served with vibrant beetroot purée and crispy chips. £12.50

Desserts

Signature Rhubarb Sticky Toffee Pudding (V, GF option)

Our signature rhubarb pudding, warm date sponge, slow-baked and served with a deep toffee sauce and vanilla icecream. £6.50

Vanilla Crème Brûlée (V)

Silken vanilla custard with a crisp caramelised sugar crust, accompanied by house-baked shortbread. £6.50

Orange Marmalade Bread & Butter Pudding (V)

Delicately baked brioche layered with citrus marmalade, served custard. £6.50

Dark Chocolate & Caramel Torte (V, Ve, GF, DF)

Decadent dark chocolate torte, finished with fine chocolate shavings, caramel ice cream and a berry compote. £6

Lemon Posset Tart (V)

Light lemon tart paired with raspberry gel, lemon sorbet and fresh berry compote for a balanced, citrus finish. £6

Why not ask for our selections of our freshly baked cakes from the bar and enjoy them with one of our hot beverages.

Hot Beverages

Americano | Latte | Flat White | Cappuccino | Espresso 50ml | Yorkshire Tea & De Café Tea | Early Grey | Selection of Fruit Tea | Hot Chocolate. All available at £3.85