Rhubarb
restaurant

LUNCH MENU

Monday – Saturday 12.00 – 2.30pm

Open daily for
Lunch Monday-Saturday
12-2.30pm
Sunday Lunch Menu
12-2.30pm
Dinner 5.30-8.30pm

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

Herriots Hotel with Rhubarb Restaurant - Skipton

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FRESH FROM THE KITCHEN

SMALL PLATES

Today's Homemade Soup (VE)
A warming bowl of seasonal goodness, with bread and butter. £7.00

Black Pudding Scotch Egg
Golden and crispy, with dressed leaves & a good dollop of brown sauce. £8.00

Crispy Duck Spring Rolls
Crunchy duck rolls, hoisin dipping sauce, pickled red cabbage, shallots & fresh endive. £8.00

Crisp Pork Belly Bites (GF)
Tender pork belly with a crispy finish, silky parsnip purée & sage. £8.00

Spinach, Feta & Leek Parcels (V)
Golden pastry parcels filled with spinach, feta & leek, with a sweet chilli dip. £8.00

Bacon-Wrapped Figs (GF, VA)
Sweet figs stuffed with blue cheese, wrapped in smoky bacon & finished with roasted walnuts. £7.00

CLASSICS

Proper Steak & Ale Pie
Rich, slow-cooked steak in a hearty ale gravy, with chunky chips or creamy mash, mushy peas & extra gravy. £14.50

Cheddar & Red Leicester Pie (V)
A comforting cheese & onion pie, with chunky chips or buttery mash, mushy peas & gravy. £15.00

Creamy King Prawn Linguine
Juicy king prawns, garlic, fresh chilli & spring onions, tossed through linguine in a silky white wine cream sauce. £16.50

Pan-Roasted Chicken Supreme (GF)
Succulent chicken breast, whipped goat's cheese & blackberry pâté, chive mash & tenderstem broccoli. £14.50

Rhubarb's Fish & Chips
Golden, crispy battered fish, chunky chips, mushy peas, tartare sauce & chargrilled lemon. A proper favourite.
Small — £14.50 Large — £16.50

Roasted Butternut Squash & Thyme Risotto (VE, GF)
Creamy, comforting risotto with sweet roasted squash, toasted walnuts & crispy carrot.
Small — £8.50 Large — £13.50

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
Ciabatta and chive butter (V) £3.50
Marinated Cherry Tomato Rocket with pickled onions and basil oil (V, GF, DF, VE) £4.50

FRESH AND FLAVOURSOME SALADS

Warm Bacon & Black Pudding Salad
Smoky bacon, warm black pudding, a golden crispy poached egg & a punchy French mustard dressing. £14.50

Warm Greek-Style Salad (V)
Warm feta, crisp croutons, fresh salad vegetables & a vibrant pistachio pesto. £14.50

Beetroot & Halloumi Salad (V, GF)
Sweet earthy beetroot, golden halloumi, juicy pomegranate & fresh dill. £14.50

Butternut Squash & Fennel Salad (VE, GF)
Beetroot and fennel with roasted butternut squash, pomegranate seeds, cherry tomatoes and fresh dill. £14.50

BETWEEN THE BREAD

The Rhubarb Crispy Chicken Burger
Golden, crunchy chicken, crisp lettuce, tomato, pickles & spicy mayo. With fries & homemade-style coleslaw. £16.50

Chicken, Bacon & BBQ Melt
Tender chicken, smoky bacon & sticky BBQ sauce, toasted in warm focaccia with fries & coleslaw. £13.00

Garlic Mushrooms & Feta Ciabatta (V)
Warm baked mushrooms, creamy feta & pistachio pesto in toasted ciabatta, with fries & coleslaw. £13.00

Halloumi & Chilli Chutney Ciabatta (V)
Golden halloumi, tomato, red onion & a sweet chilli chutney, tucked into warm ciabatta with fries & coleslaw. £14.50

Avocado & Tomato Ciabatta (VE)
Ripe avocado and fresh tomato ciabatta, drizzled with chive oil and served with endive, fries and vegan slaw. £13.00

DESSERTS

There's always room for pudding...

Warm Sticky Toffee Pudding
Soft, rich date sponge, lashings of homemade toffee sauce & vanilla ice cream. £7.50

Warm Rhubarb Strudel
Golden, flaky pastry wrapped around a tangy rhubarb filling, with cool vanilla crème anglaise. £7.50

Apple & Rhubarb Crumble (VEO)
A proper winter warmer. Soft baked fruit beneath a buttery crumble topping, with hot custard or cream. £7.50

Rhubarb Panna Cotta (GFA)
Silky panna cotta with a sweet rhubarb centre, poached blackberry & a crunchy almond-toffee crumb. £7.50

Chocolate Orange Mousse (GF)
Light, indulgent chocolate mousse, candied orange, blood orange gel & a little orange crunch. £7.50

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