

STARTERS

Ham & Pea Hock Terrine

Slow-cooked ham hock and pea terrine served with sharp piccalilli and toasted sourdough. £9.00 (GF available)

Beetroot Carpaccio with Whipped Goats Cheese

Thinly sliced roasted beetroot, dressed with a light vinaigrette, topped with whipped goats' cheese and microgreens. £9.00

Vegan option available: swap goats' cheese for creamy guacamole (Ve, V, GF, DF)

Garlic & Chilli King Prawns, Toasted Sourdough

Succulent king prawns sautéed in garlic, fresh chilli and fragrant herbs, finished with a squeeze of lemon, served with toasted sourdough for dipping. £9.50 (GF available)

Smoked Salmon & Potato Rösti

Delicate smoked salmon served on top of a crisp potato rösti, accompanied by a creamy smashed avocado and finished with a drizzle of lemon-infused olive oil, chilli flakes and micro herbs. £9.00

Crispy Pork Belly

Golden, crackling pork belly served with a velvety black garlic purée, delicate apple cider caviar, crisped apple crisp. £9.00

Soup of the Moment

A seasonal creation from our chef, crafted from the freshest local ingredients and served with home baked bread. £8.50 (V, VE option available)

SIDES

Black Olives & Pickled Vegetables £4.00

House Fries £4.00

Posh Fries with Parmesan & Truffle Oil £5.00

Tomato & Red Onion Salad with Balsamic Glaze £4.00

DESSERTS

Dark Chocolate Torte

Decadent dark chocolate torte, finished with fine chocolate shavings, caramel ice cream and a berry compote. £9.00 (Ve, V, GF, DF)

Lemon Posset Tart

Light lemon tart paired with raspberry gel, lemon sorbet and fresh berry compote for a balanced, citrus finish. Chai-Spiced Panna Cotta £9.00 (GF)

MAINS

Beef & Mushroom Stroganoff

A classic dish of tender strips of beef and wild mushrooms in a creamy sauce, served with fragrant basmati rice. £19.50

Fish & Chips

Beer-battered fillet of fish, crisp and golden, served with hand-cut chips, mushy peas, tartare sauce, lemon wedge.

Small £16.00 or larger £19.00

Vegetable & Mushroom Stroganoff

Slow-cooked seasonal vegetables and mushrooms in a rich, dairy-free paprika sauce, served with basmati rice. £17.50 (Ve, V, DF)

Braised Beef Cheek

Melt-in-the-mouth slow-beef cheek, served with creamy mashed potatoes, tender carrots, green beans and a glossy red wine jus. £19.50

Herriots Famous Steak, Guinness & Mushroom Pie

Slow-braised beef in a rich Guinness and mushroom gravy, encased in golden pastry, served with creamy mash, mushy peas, proper gravy, and crispy onions. £19.00

8oz Gammon Steak

Grilled gammon topped with a free-range fried egg, served with chips, a fresh side salad, and grilled tomato. £19.00 (GF)

Pan-Fried Chicken Breast

Succulent chicken breast, pan-fried and finished with a creamy mushroom sauce, served alongside sautéed new garlic potatoes, carrot purée, and tender green beans. £18.50 (GF available)

Dirty Smashed Burger

Smashed beef patties topped with crispy bacon and melted cheese, served with fries and house coleslaw. £18.50 (GF bun available)

Cauliflower Steak

Roasted cauliflower steak in garlic butter, served with vibrant beetroot purée and crispy chips. £17.50 (Ve, V, GF, DF)

Vanilla Crème Brûlée

Silken vanilla custard with a crisp caramelised sugar crust, accompanied by house-baked shortbread. £8.50

Orange Marmalade Bread & Butter Pudding

Delicately baked brioche layered with citrus marmalade, served with custard. £8.50

Signature Rhubarb Sticky Toffee Pudding

Our signature rhubarb pudding; warm date sponge, slow-baked with a deep toffee sauce, served with vanilla ice cream. £9.00

HOT BEVERAGES

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

Liqueur Coffees

Jamesons Whiskey | Cointreau | Tia Maria | Disaronno | Baileys | Brandy - All available at £9.50

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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