


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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STARTERS

Chicken Spring Roll

Crisp golden pastry encasing tender chicken and aromatic vegetables, served with a fragrant hoisin dressing and a vibrant red pepper salad. £8.50

Beetroot Carpaccio (V, GF)

Delicately sliced beetroot arranged with whipped goat's cheese, toasted walnuts, and a drizzle of herb oil, an elegant balance of earthiness and freshness. £8.50

Pulled Pork Croquette

Slow-braised pulled pork, lightly crumbed and fried until crisp, accompanied by pickled red onions, a micro herb salad, and your choice of honey mustard aioli or sriracha mayo. £8.95

Beef Tomato & Avocado Tartare (VE option available)

Ripe beef tomatoes and creamy avocado finely diced and seasoned, served with toasted sourdough croutons and fragrant herbs. £8.50

Soup of the Moment (V, VE option available)

A seasonal creation from our chef, crafted from the freshest local ingredients and served with whipped butter and a warm artisan roll. £8.50

Crispy Pork Belly (GF)

Succulent pork belly with a perfectly crisp crackling, complemented by black garlic purée, apple cider caviar, apple crisp, and micro herbs. £8.95

Garlic & Chilli Pan-Fried Buttered Prawns

King prawns sautéed in garlic and chilli butter, finished with lemon and fresh herbs, and served with toasted sourdough. £9.00

SANDWICHES

Sandwiches £11.00

Served between 12pm and 2.30pm with house coleslaw and vegetable crisps.

Selections:

-Pulled Pork – with crispy onions, spring onion, and BBQ glaze

-Pesto, Tomato, Rocket & Avocado (V, VE) – with fresh basil and lemon oil

-Brie, Bacon & Cranberry

SIDES

Black Olives & Feta £4.50

House Fries £4.00

Plum Crumble

Warm plum crumble with a golden oat topping, served with vanilla bean ice cream. £8.50

Chai-Spiced Panna Cotta (GF)

Silky panna cotta infused with chai spices, finished with cardamom honey and pistachio crumbs. £8.50

MAINS

Beef & Mushroom Stroganoff

A classic dish of tender strips of beef and chestnut mushrooms in a creamy stroganoff sauce, served with basmati rice £18.95

Oven-Roasted Salmon

Succulent salmon fillet, roasted to perfection, served with charred leeks, garlic new potatoes, and a delicate herb cream reduction. £17.95

Cauliflower Steak (V, VE)

A thick-cut cauliflower steak, roasted until golden, served with hand-cut chips, beetroot purée, and a velvety garlic butter sauce. £16.95

Herriots Famous Steak, Guinness & Mushroom Pie

Tender beef slow cooked in rich Guinness gravy with mushrooms, encased in golden pastry, served with creamy mash, mushy peas, and crispy onions. £17.95

Braised Beef Cheek

Melt-in-the-mouth beef cheek braised in red wine jus, served with creamy mashed potatoes, glazed heritage carrots, and green beans wrapped in prosciutto. £18.95

Aubergine Schnitzel (V)

Crisp-coated aubergine served with smoky romesco sauce, black olive and feta salad, and rustic chips, a Mediterranean-inspired delight. £16.95

Vegan Mushroom & Vegetable Pie (VE)

A hearty vegan pie filled with earthy mushrooms and rich gravy, accompanied by creamy mashed potatoes and garden peas. £16.95

8oz Gammon Steak (GF option)

Juicy gammon steak served with hen's egg, grilled tomato, hand-cut chips and garden salad. £19.95

Pan-Fried Chicken Breast

Succulent chicken breast pan-seared to perfection, served with sautéed new potatoes, carrot purée, and a rich creamy mushroom sauce. £17.95

Dirty Smashed Burger with Pulled Pork

Double smashed beef patties layered with smoky BBQ pulled pork, melted cheese, crispy onions, and house burger sauce, served in a toasted brioche bun with seasoned fries. £17.95

Posh Fries with Parmesan & Truffle Oil £5.00

Tomato & Red Onion Salad with Balsamic Glaze £4.00

DESSERTS

Rhubarb Sticky Toffee Pudding

Our signature pudding; rich toffee sponge with a rhubarb twist, served with rhubarb ice cream. £8.50

Lemon Semifreddo

Light, zesty lemon semifreddo with a delicate lemon crumb and honey caramel drizzle. £8.50

Cheese Board

Three local cheese, fig and honey chutney, grapes, celery and crackers £12.00 (Dinner Guests – £4.00 Supplement)