

1 Course £19
2 Courses £26
3 Courses £33

DINNER MENU

Every evening 5.30pm - 9.00pm. Last sitting at 8.30pm.

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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Starters

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

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

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

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

Beetroot Carpaccio with Whipped Goats Cheese (V, GF)

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

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

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

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

Crispy Pork Belly

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

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.

Mains

Beef & Mushroom Stroganoff

Tender strips of beef and wild mushrooms in a rich, creamy sauce, served with fragrant basmati rice.

Fish & Chips

Beer-battered fillet of fish, crisp & golden, served with hand-cut chips, mushy peas, tartare sauce, lemon wedge. (Sml portion available)

Vegetable & Mushroom Stroganoff (Ve, V, DF)

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

Braised Beef Cheek

Melt-in-the-mouth slow-braised beef cheek, served with creamy mash, tender carrots, green beans, and a glossy red wine jus.

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.

8oz Gammon Steak (GF)

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

Pan-Fried Chicken Breast (GF option available)

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

Dirty Smashed Burger (GF bun available)

Smashed beef patties topped with crispy bacon and melted cheese, served with fries and house coleslaw.

Cauliflower Steak (Ve, V, GF, DF)

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

Sides

Black Olives & Pickled Vegetables £4.50 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 (V, Ve, GF, DF)

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

Lemon Posset Tart (V)

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

Vanilla Crème Brûlée (V)

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

Orange Marmalade Bread & Butter Pudding (V)

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

Signature Rhubarb Sticky Toffee Pudding (V)

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

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

Liqueur Coffees

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