

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](http://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