

Rhubarb Menu

Lunch Service: 12.00pm – 2.30pm & **Dinner Service:** 5.30pm – 9.00pm

Enjoy our **exclusive 25% Lunch Offer**, available **Monday to Saturday, 12.00pm – 2.30pm**

Starters

- Chicken Spring Roll** £8.50
Crisp golden pastry encasing tender chicken and aromatic vegetables, served with a fragrant hoisin dressing and a vibrant red pepper salad.
- Beetroot Carpaccio (V, GF)** £8.50
Delicately sliced beetroot arranged with whipped goat's cheese, toasted walnuts, and a drizzle of herb oil, an elegant balance of earthiness and freshness.
- Pulled Pork Croquette** £8.95
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.
- Beef Tomato & Avocado Tartare** £8.50
Ripe beef tomatoes and creamy avocado finely diced and seasoned, served with toasted sourdough croutons and fragrant herbs. *(VE option available)*
- Soup of the Moment** £8.50
A seasonal creation from our chef, crafted from the freshest local ingredients and served with whipped butter and a warm artisan roll. *(V, VE option available)*
- Crispy Pork Belly (GF)** £8.95
Succulent pork belly with a perfectly crisp crackling, complemented by black garlic purée, apple cider caviar, apple crisp, and micro herbs.
- Duck & Orange Parfait** £8.75
Smooth duck liver parfait infused with a hint of citrus, served with fig and honey chutney, toasted sourdough, and dressed leaves.
- Garlic & Chilli Pan-Fried Buttered Prawns** £9.00
King prawns sautéed in garlic and chilli butter, finished with lemon and fresh herbs, and served with toasted sourdough.

Mains

- Beef & Mushroom Stroganoff** £18.95
A classic dish of tender strips of beef and chestnut mushrooms in a creamy stroganoff sauce, served with balsamic rice
- Oven-Roasted Salmon** £17.95
Succulent salmon fillet, roasted to perfection, served with charred leeks, garlic new potatoes, and a delicate herb cream reduction.
- Cauliflower Steak (V, VE)** £16.95
A thick-cut cauliflower steak, roasted until golden, served with hand-cut chips, beetroot purée, and a velvety garlic butter sauce.
- Herriots Famous Steak, Guinness & Mushroom Pie** £17.95
Tender beef slow cooked in rich Guinness gravy with mushrooms, encased in golden pastry, served with creamy mash, mushy peas, and crispy onions.
- Beer-Battered Haddock & Chips** Small £15.50 | Large £18.50
A traditional favourite; locally sourced haddock in a crisp beer batter, served with mushy peas, tartare sauce, and hand-cut chips.
- Braised Beef Cheek** £18.95
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.
- Aubergine Schnitzel (V)** £16.95
Crisp-coated aubergine served with smoky romesco sauce, black olive and feta salad, and rustic chips, a Mediterranean-inspired delight.

Vegan Mushroom & Vegetable Pie (VE)	£16.95	
A hearty vegan pie filled with earthy mushrooms and rich gravy, accompanied by creamy mashed potatoes and garden peas.		
Cumberland Sausage	£17.95	
Traditional Cumberland sausage served with buttery mash, garden peas, caramelised red onion gravy, and crispy onions.		
8oz Ribeye Steak (GF option)	£24.00	(Dinner Guests – £5.00 Supplement)
A premium cut of ribeye, perfectly seared and served with field mushroom, garden salad, onion rings, and hand cut chips.		
		Add Peppercorn or Diane Sauce - £3.00
Pan-Fried Chicken Breast	£17.95	
Succulent chicken breast pan-seared to perfection, served with sautéed new potatoes, carrot purée, and a rich creamy mushroom sauce.		
Dirty Smashed Burger with Pulled Pork	£17.95	
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.		

Desserts

Plum Crumble	£8.50	
Warm plum crumble with a golden oat topping, served with vanilla bean ice cream.		
Chai-Spiced Panna Cotta (GF)	£8.50	
Silky panna cotta infused with chai spices, finished with cardamom honey and pistachio crumble.		
Rhubarb Sticky Toffee Pudding	£8.50	
Our signature pudding; rich toffee sponge with a rhubarb twist, served with rhubarb ice cream.		
Lemon Semifreddo	£8.50	
Light, zesty lemon semifreddo with a delicate lemon crumb and honey caramel drizzle.		
Dark Chocolate & Mint Infused Mousse	£8.50	
Luxuriously smooth dark chocolate mousse with a whisper of mint, topped with roasted hazelnuts and hazelnut crumb.		
Cheese Board	£12.00	(Dinner Guests – £4.00 Supplement)
Three local cheese, fig and honey chutney, grapes, celery and crackers		

Sandwiches & House Salads

Sandwiches	£11.00
Served with house coleslaw and vegetable crisps.	
House Salads	£15.50
Accompanied by warm artisan flatbread.	

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
Posh Fries with Parmesan & Truffle Oil	£5.00
Tomato & Red Onion Salad with Balsamic Glaze	£4.00