RHUBARB VEGAN MENU

3 courses Lunch £45 Dinner £70

Smoked LEEK, celeriac katafi, Medjool date, clementine marmalade, leek emulsion and crystallized walnuts

Tenderstem BROCCOLI tempura, lemon purée, seaweed powder, mushrooms à La Grecque

Marinaded BEETROOT, vegan cream cheese, asceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker

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POTATO and CARROT roulade, heritage chantanay carrots, spiced vegan feta, malted Roscoff onions, crispy shallots, coriander emulsion

FALAFEL, cauliflower couscous with chimichurri, crispy chard, caramelized onion and jalapeño hummus

Bbq hispi CABBAGE, maitake mushroom, mustard greens, dukkha, sriracha and tahini yogurt sauces

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Apple CRUMBLE, blackberry sorbet

Warm chocolate BROWNIE, salted-caramel ice cream

Almond and flax seed TARTLET, raspberry sorbet, blueberries

Dishes may change due to availability of produce and disruption to deliveries from our suppliers. Food Allergies: if you have a food allergy please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.