

RHUBARB VEGAN MENU

3 courses Lunch £45 Dinner £65

Charred malted Roscoff ONION, cauliflower spelt,
hazelnut and sage pesto, pickled shallot, vegan Applewood cheese

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

Beetroot tartare, vegan cream cheese, pickled vegetables,
toasted croutons, arbequina extra virgin olive oil

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Confit ONION SQUASH, bulgar wheat, preserved lemon dressing,
chicory salad

Baby VEGETABLES, quinoa, puffed wild rice,
spiced carrot dressing

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.