

# RHUBARB VEGAN MENU

3 courses Lunch £45 Dinner £70

Malted celeriac, locally foraged MUSHROOMS, roast yeast crumb,  
black garlic ketchup, pickled ginger, mushroom broth

Tenderstem BROCCOLI tempura, lemon purée,  
pear ketchup smoked chestnut, vegan feta cheese

Roast Monkton Gardens PUMPKIN velouté, caramelized onion and  
sage tortellini, locally foraged mushrooms, ewes milk labneh

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San Marzano TOMATO arancini, Autumn minestrone,  
celeriac tagliatelle, sage pesto, sundried tomato focaccia,  
rapeseed herb butter

CAULIFLOWER steak, triple cooked chips, cherry tomatoes,  
oyster mushrooms, onion rings, green peppercorn sauce

Roast CELERIAC and SMOKED ARRAN CHEDDAR tart,  
Waldorf, charred leeks, truffle gougère, white onion velouté

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*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.*