

RINGING IN THE NEW YEAR

A T D A R W I N

ONE

Bread

Seeded sourdough & cultured butter

TWO

Gougère

Parmesan & winter truffle

THREE

Mushroom

Artichoke cappuccino, pickled shimeji mushrooms, cep crumble

FOUR

Lobster

Exmoor caviar, Pickled cucumber, wasabi yogurt,
honey & soy dressing, lobster bisque jelly,

FIVE

Beef

Westcombe dairy cow fillet of beef, smoked potato foam, onion & mustard

Charred hispi cabbage

Serves two

Heritage carrot, hazelnut, green goddess, pumpkin frekeh

SIX

Chocolate sable breton

Whipping caramel, bitter chocolate mousse,
dark chocolate coating & salted caramel ice cream

RHUBARB HOSPITALITY COLLECTION

A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.