



SPRING SUMMER 2025

MENU

Rhubarb.
EVENTS

A black and white photograph of three chefs in a kitchen. The chef on the left, a Black man with a beard, is smiling and looking towards the other two chefs. The chef in the middle is looking down at something in his hands. The chef on the right is also looking down at something in his hands. They are all wearing white chef's coats. The background is a kitchen with various equipment and lights.

This menu pushes the boundaries of culinary creativity, always focusing on sustainability.

Our culinary team focus on seasonality, using local ingredients like Wye Valley asparagus and Westlands tomatoes to minimise environmental impact. Each dish has been developed with an experimental approach, drawing inspiration from global travels and everyday experiences; a trip to India sparking the creation of a strawberry curried cookie, while a love for classic carbonara led to the one-bite polenta 'carbonara'.

Together, these elements create a menu that is both innovative and deeply rooted in tradition.



CANAPÉS



SERVED COLD

CARROT TUILLE (VE)

Salt baked carrot, smoked oat
crème fraîche, onion chutney,
crispy leeks

**TREACLE GLAZED PORK
BELLY**

Maize taco, jalapeño sour cream,
shallot salsa, coriander

SMOKED SALMON TART

Celeriac remoulade,
crème fraîche jelly, caviar

RED YUZU KOSHO BEEF

Crispy rice, avocado, truffle, caviar

**STRAWBERRY & SESAME
CURRY COOKIE (V)**

Hung yoghurt, finger lime,
coriander

BLUE CORN TACO (VE)

Miso foraged mushrooms,
avocado, pickled mooli &
coriander

**WHIPPED GOATS CHEESE,
PUFFED WONTON (V)**

Tomato relish & truffle pearls

**CURED SCOTTISH
SALMON**

Dashi pie tee tartlet,
wasabi tobiko, yoghurt
& foraged flower

CHICKEN 'CAESAR'

Roman lettuce & parmesan sable

TUNA TARTARE

Wasabi, crispy shallots,
ponzu dressing

**ASIAN VEGETABLE RICE
PAPER ROLL (VE)**

Soy, chilli, wasabi dip

DUCK CORNET

Mooli, Japanese mayonnaise,
shizo & hoisin

SERVED WARM

**SLOW BRAISED LAMB
SHOULDER**

Yoghurt, mint & white radish

**TORCHED TUNA POTATO
'CROQUETTE'**

Dill emulsion, pickled shallots

POLENTA 'CARBONARA'

Egg yolk purée, Parmesan,
crispy bacon

TORCHED SALMON TARE

Tare sauce, pickled ginger,
compressed pear, nori,
wasabi & shiso cress

BRAISED BEEF CHEEK

Parmesan croissant bread &
butter pudding, Wiltshire truffle

PARMESAN 'CHURRO' (V)

Tomato relish & nasturtium

**WELSH RAREBIT SOUFFLÉ
TARTLET (V)**

Red onion marmalade &
crispy sage

**RHUBARB'S FRIED
CHICKEN**

Black garlic & rosemary salt

**SMOKED HADDOCK
KEDGEREE ARANCINI**

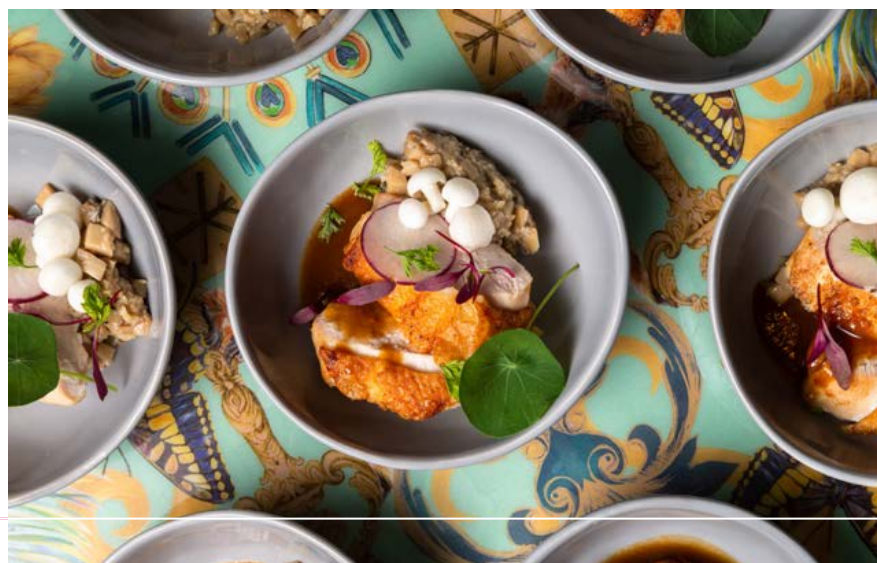
Egg yolk puree & garlic chives

**BLACK TRUFFLE
ARANCINI (V)**

Truffle mayonnaise



BOWLS



COLD

TIGER PRAWN ROULADE

Avocado, dill crème fraîche, compressed watermelon, shaved asparagus, red vain sorrel

LA LATTERIA BURRATA (V/VE)

Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, smoked crème fraîche, pea tendrils

RUMP OF BEEF TARTARE

Pickled daikon radish, English mustard emulsion, caviar, crispy capers

COMPRESSED KOHLRABI (VE)

Avocado aioli, lemon purée, garden apple, pea & coriander guacamole

THAI BEEF SALAD

Asian vegetable salad, hot & sour dressing, rice noodles, coriander

TUNA POKE

Forbidden rice, edamame beans, wasabi emulsion, pickled pink ginger, avocado

WYE VALLEY ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, foraged mushrooms, brioche toast, crispy shallots

CURED CORNISH SEA BREAM

Compress mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

WARM

PODDED BROAD BEAN & BURRATA ANGOLOTTI

Semi-dried Heritage tomato, beech mushroom, pecorini, aged balsamic

BREAST OF CORNISH HEN

Carrot top purée, chicken fat rosti, ratatoullie, tomato vinegar gel, jus gras

TRUFFLE MAC & CHEESE (V)

Wild rocket pesto, semi-dried tomato, Parmesan pangrattato

BREAST OF CORNISH HEN

Wye Valley asparagus, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid

AYSHIRE BEEF

Tomato purée, potato churro, heritage radish & shallot salad, chimi churri

SEA BASS

Wye Valley asparagus, lemon gel, foraged girolles, red meat radish, roasted poisson butter sauce

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, semi-dried tomatoes, grilled courgette salad

TANDOORI PANEER TIKKA (V/VE)

Spiced chickpeas, Bombay potatoes, rogan jus, coriander

SMOKED KETCHUP-GLAZED AYRSHIRE BEEF

Heritage carrot rosti, watercress purée, pickled pearl onion, crispy shallot crumb

KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V)

Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes

THREE COURSE DINNER



FIRST COURSE

LA LATTERIA BURRATA (V/VE)

Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, smoked crème fraîche, pea tendrils

TIGER PRAWN ROULADE

Avocado, dill crème fraîche, compressed watermelon, shaved asparagus, red vain sorrel

RUMP OF BEEF TARTARE

Pickled daikon radish, English mustard emulsion, caviar, crispy capers

ENGLISH PEA PUFF PASTRY TART (V)

Lemon gel, gouda cheese custard, Wiltshire truffle, wooden sorrel

WYE VALLEY ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, foraged mushroom, brioche toast, crispy shallots

KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V)

Courgette & basil velouté, red pepper piperade, semi-dried cherry tomato

CURED CORNISH SEA BREAM

Compressed mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

CURED FORMAN'S SALMON

Smoked salmon paté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

£5.00 PER PERSON SUPPLEMENT CORNISH CRAB

Brown butter croissant, chive emulsion, ginger crab bisque, chervil leaf salad

£18.00 PER PERSON SUPPLEMENT POACHED LOBSTER

Sand carrot purée, mustard kohlrabi, lemon gel, chervil oil, foraged herbs

MAIN COURSE

BREAST OF CORNISH HEN

Carrot purée, Wye Valley asparagus, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

BREAST OF CORNISH HEN

Carrot top purée, pressed thigh, ratatouille tart, tomato vinegar gel, jus gras

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid, lemon emulsion

SEA BASS

Wye Valley asparagus, lemon gel, foraged girolles, meat radish, roasted poisson butter sauce

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, pomme Anna, semi-dried tomato, grilled courgette salad

LAUNCESTON LAMB CANNON

Glazed parsley riblets, sweet potato gnocchi, English pea, mint sauce, lamb jus

AYRSHIRE FILLET OF BEEF

Tomato purée, potato churro, heritage radish, shallot salad, chimi churri

SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF

Heritage carrot rosti, watercress purée, pickled pearl onion, crispy shallot crumb

PODDED BROAD BEAN & BURRATA AGNOLOTTI (V)

Semi-dried heritage tomato, beech mushroom, pecorino, aged balsamic

HERB RICOTTA-STUFFED COURGETTE FLOWER (V)

Sweetcorn purée, crispy polenta, tomato relish, tempura crumb, herb salsa verde

WONTON CANNELLONI (V)

Aubergine ratatouille, goat's curd stuffed courgette flower, Kalamata olive, tomato dressing

BRIXHAM TURBOT

Pea & baby gem fricassée, tiger prawn, tenderstem broccoli, tartare butter sauce

ETON MESS PARFAIT (VE ON REQUEST)

Strawberry & Tahitian vanilla parfait, strawberry sorbet, strawberry compote, crisp meringue

TASTE OF THE TROPICS (VE ON REQUEST)

Lime & Greek yoghurt mousse, tropical fruit salsa, pink guava sorbet, coconut clusters, mango & passion jelly

CITRUS MERINGUE TARTLET (V ON REQUEST)

Lemon & yuzu curd, citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet

PASSION LATTE (V)

Milk chocolate & passion fruit cream, bitter chocolate brownie, salted caramel, Tonka bean ice cream

CHAMPAGNE & RED FRUIT COUPE (V)

Summer fruit compote, Champagne-soaked vanilla sponge strawberry ripple ice cream, lime jelly, white chocolate Chantilly & red berry coulis

BLACK FOREST CHOUX A LA CRÈME (V)

Kirsch Chantilly cream, black cherry gel, sour cherry compote, bitter chocolate cremeux

MILLIONAIRES (V/VE ON REQUEST)

Chocolate sable breton, whipped caramel, bitter chocolate mousse, dark chocolate coating, salted caramel ice cream

RASPBERRY & ROSE

Raspberry, lychee, rose water mousse, raspberry jelly, almond sponge, raspberry, lychee ripple ice cream

FRUITS OF THE FORREST MILLE FEUILLE

Wild honey Chantilly, forest fruit compote, gooseberry mousse caramelised puff pastry, mixed berry sorbet

MINT CHOCOLATE DELICE

Garden mint bavarois, bitter chocolate cremeux, dark chocolate brownie, mint chocolate ice cream

SWEET CANAPÉS

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ETON MESS LOLLIPOPS (V)

AFTER EIGHT AERO (VE)

LEMON & YUZU
MERINGUE TARTLETS (V)

SALTED CARAMEL
CHOCOLATE ROLO
TARTLETS (V)

RASPBERRY & ROSE
CHOUQUETTE

CARAMELISED APRICOT &
VANILLA TARTLET (V/VE)

PISTACHIO & HONEY
CANNELLE (V)

CHOCOLATE HONEYCOMB
BITES (V)

COFFEE, CHOCOLATE, VANILLA
CHOUX A LA CRÈME (V)

BOUNTY MACARON (V)

STRAWBERRY & CREAM
CUPS (V/VE)

CHOCOLATE FUDGE
CAKE POPS (V)

SALTED CARAMEL BON BONS (V)



INGREDIENTS & PROVENANCE

We are dedicated to honouring local produce and artisans, meticulously choosing ingredients that not only encapsulate the essence of regional flavours but also contribute to the support of local farmers and producers.



HIGHLIGHTS

8643

Meals donated to
Felix Project in 2023



Our entire Electricity
supply comes from
100% renewable energy
sources

83

Nationalities

ETHNIC DIVERSITY

Whole company 30%
Leadership 23%

54%

Females in leadership

£30k+

Donated to range of charities
in 2023 in lieu of corporate
Christmas gifts

COMMITMENT TO SUSTAINABILITY

We are dedicated to delivering exceptional events while prioritising our impact on the environment and community. From sustainable sourcing to minimising waste, we're committed to making every event not only memorable but responsible. Our ESG strategy ensures that sustainability is at the heart of everything we do. By partnering with local suppliers, minimising our carbon footprint, and fostering inclusive environments, we're paving the way for a better future.

Find our full ESG strategy in our the footer of our website.

LET'S BEGIN...

+44 (0)208 812 3200 | HELLO@RHUBARB.CO.UK | [@RHCHOSPITALITY](https://www.instagram.com/rhchospitality)

Rhubarb.
EVENTS