



SPRING SUMMER 2024

# MENU

**Rhubarb.**  
EVENTS



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At Rhubarb Events, we believe that great food isn't just about taste, it's about the story behind every ingredient.

That's why our culinary team takes pride in crafting menus that are not only delicious, but also focused on seasonality, provenance, and sustainability.

Our passionate chefs stay up-to-date with the latest food trends, creating menus that are both trend-led and creative. We work closely with local producers to ensure that our dishes are made with the freshest, most sustainable ingredients possible.





A top-down view of seven white ceramic bowls arranged in a circular pattern on a light grey surface. Each bowl contains a portion of food, including a piece of salmon with a pink center and white skin, a scoop of white rice, and a garnish of fresh green herbs. A light yellow sauce is drizzled over the food. A silver spoon is placed in each bowl, angled towards the bottom right. The word "BOWLS" is written in a white, serif font across the center of the image.

# BOWLS



# SERVED COLD

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## WYE VALLEY ASPARAGUS

*Smoked duck egg yolk, garlic & chive emulsion, foraged mushrooms, brioche toast, crispy shallots (v)*

## TORCHED TUNA LOIN

*Compressed watermelon, oyster mayonnaise, pickled mooli, wasabi, avocado*

## CURED CORNISH SEA BREAM

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

## HEIRLOOM TOMATOES

*Compressed summer peach, barrel-aged feta, black garlic tuile, lovage, & pistachio pesto (v)*

## COMPRESSED KOHLRABI

*Avocado aioli, lemon purée, garden apple, pea & coriander guacamole (vg)*

## CREEDY CARVER DUCK

*East-Asian salad, peanut dressing, crispy noodles, coriander*

## LA LATTERIA BURRATA

*San Marzano tomato, black olive crumb, verjus jelly, sourdough shards, forage mixed leaves (v)*

## TUNA CRUDO

*Green mango, pickled fennel, fresh green chilli, round radish,  
orange & paprika infused olive oil dressing*

## AYSHIRE BEEF POKE

*Sushi rice, edamame beans, compressed mooli, pickled ginger, avocado*

## SMOKED SALMON

*Pickled cucumber, wasabi yoghurt, avruga caviar, Chinese five spice & soy emulsion*



TUNA CRUDO



# SERVED WARM

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## KEEN'S CHEDDAR SOUFFLÉ

*Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes (v)*

## BREAST OF CORNISH HEN

*Carrot purée, Wye Valley asparagus, garlic & mustard emulsion, roasted chicken jus*

## PAVÉ OF CORNISH HAKE

*Crushed English peas, batter rocks, Jersey Royal potatoes, tartare beurre blanc*

## LAUNCESTON LAMB RUMP

*Basil purée, parmentier potatoes, semi-dried tomatoes, grilled courgette salad*

## SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF

*Heritage carrot, watercress purée, pickled pearl onions, crispy shallot crumb*

## TREACLE ONGLET OF BEEF

*Red pepper romesco sauce, Jersey Royal potato, pickled shallots,  
heritage radish, wild rocket salad*

## CORNISH SEA BASS

*Sweetcorn purée, roasted polenta, tomato relish, herb oil*

## WYE VALLEY ASPARAGUS BARLEY 'RISOTTO'

*Grilled baby courgettes, semi-dried tomatoes, cottage cheese, pea tendrils (v)*

## TANDOORI PANEER TIKKA

*Spiced chickpea & potato, rogan jus, hippo tops cress (v)*

## TRUFFLE MAC & CHEESE

*Wild rocket pesto, semi-dried tomatoes, Parmesan pangrattato (v)*

## RAS EL HANOUT-SPICED LAUNCESTON LAMB BELLY

*Red cabbage slaw, green harissa yoghurt, pickled cucumber, sumac red onions*



WYE VALLEY ASPARAGUS BARLEY 'RISOTTO'



THANK YOU

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