



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.



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SERVED COLD

NEW FOR 2024

CHICKEN CAESAR

Romaine lettuce, Parmesan sablés

WHIPPED GOAT'S CHEESE

Puffed wonton, tomato relish, truffle pearls (v)

AYRSHIRE BEEF TARTARE

Aged Parmesan, potato tuile, garlic chives

BLUE CORN TACO

Miso-foraged mushrooms, avocado, pickled mooli, sesame seeds (vg)

SMOKED SCOTTISH SALMON

Dashi pie tee tartlet, wasabi tabiko, yoghurt, foraged flower



WHIPPED GOAT'S CHEESE

SERVED COLD

SIGNATURE

ICEBERG LETTUCE

Soy & rice wine vinegar dressing, sesame, spring onion (vg)

TRUFFLED GOAT'S CHEESE

Tomato jam, crisp Parmesan cup (v)

DUCK CORNET

Mooli, Japanese mayonnaise, shiso, hoisin

BEEF CARPACCIO

Mustard, truffle mascarpone, Parmesan shortbread, rocket coulis

ASIAN VEGETABLE RICE PAPER ROLL

Soy, chilli, wasabi dip (v)

CURED SEA TROUT

Apple gel, yoghurt & dill cream, sesame tuile

TUNA TARTARE

Wasabi, crispy shallots, ponzu dressing

POTATO TUILE

Smoked cod's roe, Exmoor caviar, garlic chives

CHICKEN LIVER PARFAIT

Choux bun, truffled honey, cereal

PUFFED CHARCOAL WATER BISCUIT

Beef tartare, red pepper purée, piquillo dust



BEEF CARPACCIO

SERVED WARM

NEW FOR 2024

BEETROOT POLENTA

Pea & basil pesto, woodlen sorrel (v)

BRAISED BEEF CHEEK

Croissant bread & butter pudding, Wiltshire truffle

POTATO DOUGHNUT

Cured duck, spiced orange purée, sorrel

SMOKED HADDOCK KEDGEREE ARANCINI

Egg yolk purée, garlic chives

RAS EL HANOUT SPICED LAUNCESTON LAMB

Jalapeno falafel, red pepper hummus, coriander



BRAISED BEEF CHEEK

SERVED WARM

SIGNATURE

PARMESAN 'CHURRO'

Tomato relish, nasturtium (v)

COFFEE-BRAISED BEEF CHEEK CROQUETTE

Avocado, watercress

RFC FRIED CHICKEN

Black garlic, rosemary salt

CORONATION CHICKEN BEIGNET

Apricots, almonds

WILD MUSHROOM TART

Enoki, truffle oil, sea salt (v)

CHICKEN SALTIMBOCCA

Potato spaghetti

GLOUCESTER OLD SPOT PORK BELLY

Pork jus, apple sauce, crispy sage, pancetta

BLACK TRUFFLE ARANCINI

Truffle mayonnaise (v)

WELSH RAREBIT SOUFFLÉ TARTLET

Red onion marmalade, crispy sage (v)

RAS EL HANOUT LAMB

Sesame pastry, red pepper jam



CORONATION CHICKEN BEIGNET



DESSERT CANAPÉS

ETON MESS LOLLIPOPS

AFTER EIGHT AERO

LEMON & YUZU MERINGUE TARTLETS

SALTED CARAMEL CHOCOLATE ROLO TARTLETS

RASPBERRY WHITE CHOCOLATE & PISTACHIO ROCHER

CARAMELISED APPLE & VANILLA TARTLET

BANANA, PEANUT & CARAMEL BEIGNET

CHOCOLATE HONEYCOMB BITES

COFFEE, CHOCOLATE, VANILLA CHOUX À LA CRÈME

CHOCOLATE FUDGE CAKE POPS

STRAWBERRIES & CREAM CUPS

WARM HONEY & LEMON MADELEINES

TROPICAL CUBE

HONEY PAVLOVA

COCONUT & PINEAPPLE SPHERE



AFTER EIGHT AERO





THANK YOU

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