

Served 12.00 - 2.30pm
& 6.00 - 9.45pm

Menu

Welcome to dining at Rhubarb.

Here at Rhubarb we hope your visit to us is a happy one.

We prepare our food freshly on a daily basis and use suppliers local to both Yorkshire and to Lancashire.

Our team are on hand to help you with any questions you may have and to look after you.

Please enjoy

Something to drink

First things first - let us get you a drink while you look at our menu. Why not try one of our popular cocktails?

Chocolate Martini £6.75

Delicious chocolate syrup, vodka & crème de cacao served ice cold

Ruby Cooler £5.95

Gin, fresh cranberry juice, ginger ale & a dash of raspberry syrup

The Secret Garden £6.75

Secret ingredient with vodka, ginger ale and blackcurrant cordial.

Rhubarb Blush £5.95

Vodka, blue curacao with a twist of lime topped up with lemonade

Prosecco Cocktails £6.75

Choose from either our peach or rhubarb Bellini.

Virgin Mojito £2.95 (Non-alcoholic)

Fresh mint, twist of lime & sugar syrup, topped up with ginger ale

Please see our Cocktail Menu for our full list!

Something to nibble

Prawn toast £3.25

Garlic dough balls £3.25

Mini pagnotellas with homous and balsamic oil £3.25

Wines

We are pleased to introduce our new wine list offering you a fabulous choice of interesting and up and coming wines of excellent quality.

So take a look at our wine list and savour and enjoy a bottle or two to accompany your meal.

We also have a selection of local brewed bottle beers and real ales for you to sample.

Starters

Soup of the day: served with fresh home baked breads
£5.00

Chicken liver parfait with Herriots tomato chutney, pagnotellas and dressed leaves £5.95

House duck spring rolls with Asian greens and hoi sin dressing
£5.95

Garlic mushroom tortellini with a Parmesan and thyme cream sauce
£6.25

Harrogate smokehouse salmon with horseradish cream and lime and raspberry vinaigrette dressed leaves
£6.95

Salmon fishcakes with parsley sauce and lemon
£6.50

House Scotch egg, artichoke, broad bean and spinach salad
£5.50

Tomato gnocchi and chorizo with shaved Parmesan and dressed rocket
£5.25

Goats cheese and roast fig with almonds and citrus dressed leaves
£5.95



Salads

Deep fried hoi sin and sesame seeded beef with bean sprouts, chilli and ginger
£9.95

King prawn, spiced crab and guacamole
£10.95

Poached salmon and cucumber with radish and dill crème fraîche
£9.95

Goats cheese and roast fig with almonds and a citrus dressing
£8.95

Herb roasted chicken Caesar with anchovies and Parmesan
£9.95

Great with a bottle of Old Mout Fruit Cider
Choose from Kiwi & Lime, Passionfruit & Apple or Summer Berries

Main Courses

Lightly battered fresh haddock with chips and mushy peas, lemon and home-made tartar sauce
£12.95

Wine suggestion: Los Romeros Sauvignon Blanc (Chile)

Fragrant aromas of lemon and gooseberries with a zesty finish

Bottle beer suggestion: Sol

Littondale spring lamb with salsa verde, saffron new potatoes and balsamic pan juices
£15.95

Wine suggestion: Callia Lunaris Malbec, San Juan (Argentina)

Enticing aromas of cherry and plum with a background of warming spice

Bottle beer suggestion: Birra Moretti

Gressingham duck breast served with spiced red cabbage, fondant potato and red wine jus
£16.95

Wine suggestion: Luis Felipe Edwards Lot 24 Carmenère (Chile)

Ripe juicy plummy fruit with soft ripe tannins and a dash of spice

Bottle beer suggestion: Birra Moretti

Pesto linguine with Halloumi cheese, pumpkin seeds and roasted red peppers
£12.95

Wine suggestion: Cullinan View Chenin Blanc, Western Cape (South Africa)

Deliciously fresh and creamy with peachy fruit character

Bottle beer suggestion: Birra Moretti

House beef burger topped with Yorkshire cheese, house dressed salad and beef dripping, home-cut chips
£12.95

Bottle beer suggestion: Tiger

Speciality Pies

Our steak and ale pie has gained such an excellent reputation and fan base, we have extended our range.

All our pies are made in house from fresh locally sourced ingredients

Great with one of our fine Cask Ales



Theakstons ale and beef with garden peas and beef dripping, home-cut chips
£12.95

Yorkshire fettle cheese and English onion served with fine beans and home-cut chips £12.95

Fish topped with Maris piper mash potato and seasonal greens
£12.95

Rhubarb restaurant

Rhubarb
@ Herriots

Broughton Road
Skipton BD23 1RT
01756 792781

Steaks & Grills

At Rhubarb we take great pride in the quality, taste and tenderness of our steaks. By taking advantage of the surrounding area, our grass fed beef is all locally sourced with careful attention paid to the grading and marbling of the meat. Thus assuring you of the finest quality, and melt in the mouth texture.

All steaks/grills come with fresh plum tomatoes, onion rings, roasted field mushroom and hand-cut chips

Rib Eye Steak £16.95 (£2.95) Barnsley Chop £12.95

Sirloin Steak £18.95 (£4.95) Gammon Steak £12.95
Served with fried duck egg

Please note that the price in brackets is the supplement applied for dinner, bed and breakfast guests

Sauces £2.95

Café de Paris Bernaise Garlic and parsley butter Peppercorn sauce

Recommended reds- perfect to accompany your steak:

Short Mile Bay Shiraz, South-Eastern (Australia)

Ripe blackcurrant & bramble fruit, with a hint of black pepper spice on the finish

Rare Vineyards Pinot Noir (France)

From the foothills of the Pyrenees, soft lightly oaked cherries and blueberries with a hint of spice

Bottle beer suggestion: Birra Moretti

Fresh Fish Selection

At Rhubarb through Skipper's Catch we can bring you the best fish and seafood landed by day-boats around the British coastline.



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Our fish is secured directly from the Skippers so not only do we secure the freshest and finest quality, we can also tell you when and on which boat it was caught!

Please see our chalkboards for today's dishes and provenance story behind the big catch!

Great whites - excellent with your fish

Whispering Hills White Zinfandel, California (USA)

Loads of fresh summer fruit flavours and lively acidity. Medium bodied to appeal to most palates

Don Jacobo Rioja Blanco, Bodegas Corral (Spain)

Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape

Bottle beer suggestion: Heineken

Desserts

Deliciously tempting and all made in-house. All £5.95

Manchester tart with coconut and custard

Chocolate fondant with vanilla bean ice-cream

Orange bread and butter pudding with crème anglaise

House Eton Mess Mallamdale strawberries crushed meringue, local dairy cream and crème cassis

Selection of dairy ice-creams

Local cheese & biscuits £6.95 or with a glass of port £8.95

Served with home-made tomato chutney and artisan biscuits

Speciality Coffees

Americano £2.90

Espresso £2.60

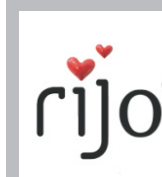
Caffee Latte £2.90

Cappuccino £2.90

Latte Macchiato £2.90

Mochaccino £2.90

Selection of Twinings Teas from £2.35



Using the finest rijo coffee beans to produce a well rounded creamy espresso, combining berry acidity with cherry sweetness and completed with a rich spicy body.

Liqueur Coffees £4.25

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:

Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambucca

Or why not try our famous Baileys Hot Chocolate!

Sunday Roasts

Join us for lunch on Sundays and choose from 2 delicious, hand carved roasts.

Served with all the trimmings and home baked Yorkshire puddings, our roasts also come with your choice of either homemade soup to start or delicious fruit crumble and custard dessert! All for £9.95.

Kids also eat FREE (under 10) when accompanied by an adult dining from our roast selection.

Sides

Spinach and smoked bacon £3.25

Theakstons battered English onions £3.25

Spiced red cabbage or fine beans £3.25

Sweet potato wedges £3.25

Herriots mash potato £3.25

House salad £3.25

6 Course Taster Menu

£49.95 for 2

Available on Friday & Saturday evenings

Our delicious 6 course Taster Menu offers a changing, seasonal selection of dishes to tantalise your tastebuds.

This popular offer provides an evening of culinary indulgence, all freshly cooked for your enjoyment.

This menu must be booked in advance, so to see a menu or book your table, please ask a member of staff.