

# RHUBARB

## To Start

Daily Soup 9

3 Onion Soup / Red Wine / House-baked Focaccia / Mozzarella / Cashew Parmesan (v) 9.5

Simple Bread Plate / Butter / Radish / Sea Salt 5

Hummus Plate / Spiced Olives / House Made Dips / Pickled Vegetables / Warm Bread 11

Rhubarb House Greens / Radish / Carrots / Maple Pumpkin Seeds / Cider Chive Vinaigrette 15

Garlic Escargot / Mushroom Cream / Crostini / Parmesan 17

Warm Goat Cheese / Arugula / Roasted Butternut Squash & Leeks / Pomegranate / Crostini 19

Russet Fry Poutine / Duck Confit / Mustard Gravy / Cheese Curds 18

Pear Carpaccio / Roasted Beets / Smoked Bacon / Chili Pepper Vinaigrette 18

Warm Lentil & Kale / Chilled Poached Pear / Shallots / Champagne Tarragon Dressing 20  
+ duck confit leg 9

Iceberg Wedge / Buttermilk Fried Chicken / Blue Cheese / Pickled Vegetables 22

## Mains

House Made Burger / Aged White Cheddar / Double Smoked Bacon / Greens / Frites 26

Moroccan Spiced Lamb Shank / Apricot Herb Jus 31

Pork Schnitzel / Mushroom Jäger Sauce / Parmesan 26

Pot Pie / Roasted Grain-Fed Chicken / Root Vegetables / Puff Pastry / Organic Greens 22

Impossible Burger / Vegan Cheese / Pickled Onions / Field Greens / Frites (v) 24

Crispy, Beer Battered Fish & Chips / Lake Erie Pickerel / House Made Aioli / Pesto Coleslaw 24

Mushroom Cacciatore Gnocchi / Red Lentils / Black Olives / Bell Peppers (v) 24

Steak Frites / 9oz Strip Loin / Russet Frites / Brandy, Shallot, Peppercorn Sauce 34

Chanetecler Chicken Breast / Pearl Onion, Bordelaise Sauce 29

Jump Fried Broccoli & King Oyster Mushrooms / Ginger Basmati / Porcini Pho Broth (v) 24

Cold Water Arctic Char / Fennel Tomato Beurre Blanc 29

Sundried Tomato Leek Linguini / Walnut, Arugula Pesto / Crispy Capers (v) 23