



Spring / Summer
2026

Rhubarb
8 Bishopsgate

Presenting Rhubarb's Spring / Summer Menu

Our menus celebrate the changing seasons through thoughtfully composed dishes that highlight British produce at its best.

Light, elegant starters, beautifully balanced mains and refined desserts come together to create a menu perfectly suited to warmer months, offering freshness, flavour and a true sense of occasion.



Culinary team

Our culinary team designs menus with seasonality and provenance at their core, combining refined technique with an understanding of scale and service. Each dish is carefully developed to deliver consistency, quality and impact, whether served to an intimate gathering or a large-scale event.

“Seasonality is always our starting point. These menus are about clarity, balance and letting quality ingredients shine, while creating food that feels generous, elegant and memorable for our guests.”



KIERAN REILLY,
EXECUTIVE CHEF
Rhubarb Events





Canapés



Canapés

SERVED COLD

RED PEPPER TACO (VE)

Chipotle sweet potato, leche de Tigre & sweetcorn

CHEESE AND PICKLE

'SANDWICH' (V)

Sherry vinegar, wild rocket emulsion

YELLOWFIN TUNA TARTARE

Nori Tapioca crisp, sriracha and lime, dulce

BLUE CORN TOSTADA

(VE) (GF)

Miso foraged mushrooms, avocado, pickled mooli, coriander

WHIPPED RAGSTONE GOATS' CHEESE (V)

Puffed wonton, Tomato relish, balsamic pearls

HEREFORD BEEF TARTARE

Croustade, horseradish mascarpone, cured St Ewe egg yolk

DUCK CORNET

Mooli, Japanese mayonnaise, shiso & hoisin

ASIAN VEGETABLE RICE PAPER ROLL (VE) (GF)

Soy, Chilli & wasabi gel

SCOTTISH LOBSTER & CRAYFISH COCKTAIL CRUMPET

Pickled Kohlrabi radish, caviar, dill

*£2 Supplement

SERVED WARM

STEAMED KEEN CHEDDAR CHEESE BUN (V)

Roscoff gel, chives

CONFIT POTATO (VE) (GF)

Potato crisp, bravas ketchup, charcoal aioli

POTATO WAFFLE (V) (GF)

Tomato ketchup, whipped Parmesan & egg yolk purée

SMOKED SCAMORZA (V)

Broad bean & preserved lemon arancini, pickled shallot

BUTTERMILK FRIED CHICKEN

Pineapple hot sauce, blue cheese dressing, coriander

CORNISH CRAB CAKE

Coriander & lime emulsion

CORNISH LANGOUSTINE & CHICKEN TSUKUNE

& karashi mustard mayonnaise

PRAWN TOAST

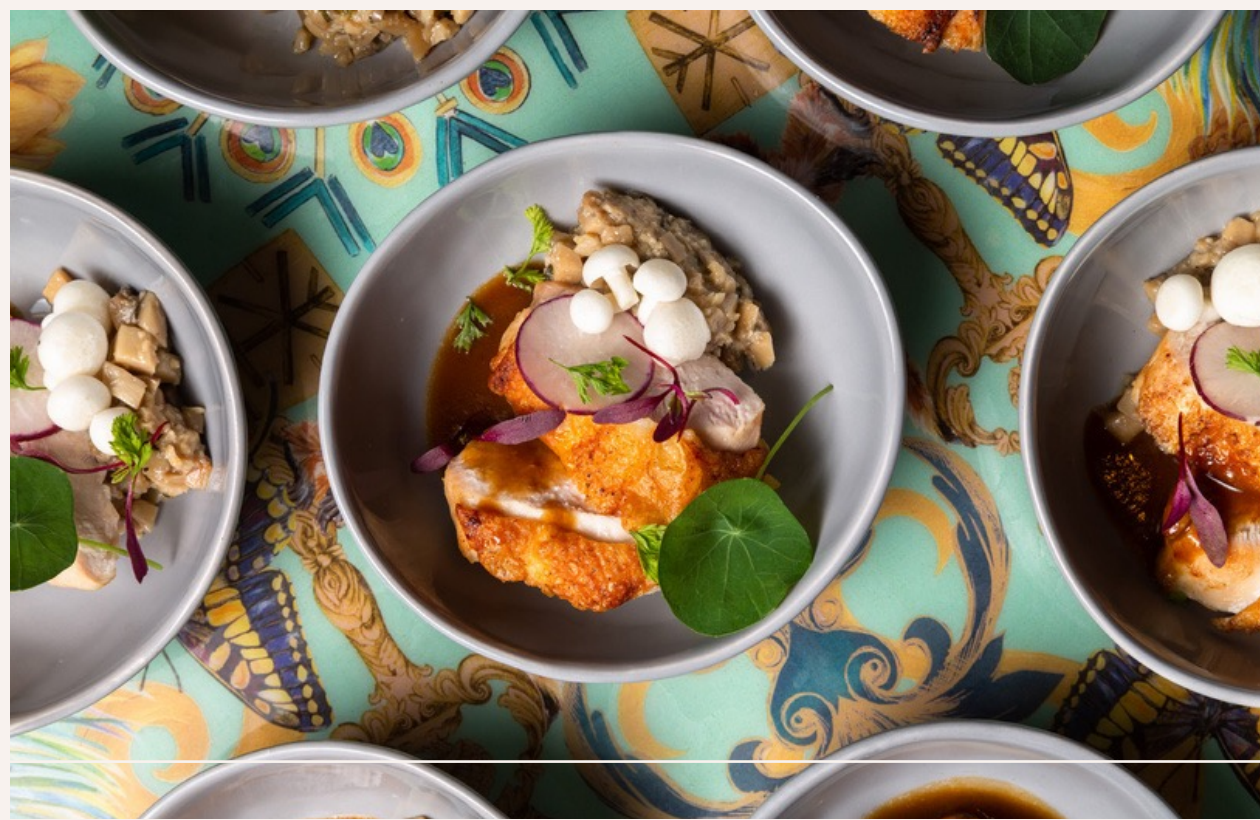
Black tiger prawns, crispy bread, sesame, soy & wasabi

SHORT RIB 'CROQUETTE'

Wild garlic emulsion



Bowls



BOWLS

SERVED COLD

WYKHAM PARK ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, mushroom toast & crispy shallots (VE available on request)

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V)

Pickled peach, sherry vinegar gel, marinated fennel, Aleppo Chilli & pine nut crust (VE/GF available on request)

WHIPPED WHITE LAKE ENGLISH FETA (V)(GF)

Marinated summer vegetables, Heritage tomatoes, gazpacho vinaigrette (VE available on request)

TORCHED SCOTTISH HOUSE CURED SALMON (GF)(DF)

Green goddess dressing, pickled cucumber, lime emulsion & dill

GRILLED TIGER PRAWNS PANZANELLA SALAD (DF)

Isle of white heritage tomatoes, capers and basil

EARL STONEHAM WAGYU BEEF TARTARE (GF)(DF)

Chimichurri, malt vinegar shoestring potato, smoked beef & tomato aioli

CRISPY SLADESDOWN FARM DUCK SALAD (DF)

Thai salad, Nam Jim dressing, crispy shallots and toasted peanuts (GF available on request)

TUNA POKÉ BOWL (GF)(DF)

Sticky rice heritage radish, wasabi emulsion, spring onions and pickled ginger

Bowls

SERVED WARM

CAULIFLOWER STEAK (VE) (GF)

Cauliflower cous cous, apple raisin puree, curry emulsion, carrot & onion bhaji

AUBERGINE SCHNITZEL (VE) (GF)

Vduja, pickled radish, quinoa tabbouleh, pomegranate & fine herb salad

CORNISH CRUNCHER TWICE BAKED SOUFFLE (V)

Red pepper piperade, wild garlic velouté, persillade

POTATO GNOCCHI (V)

Summer garden vegetables, Pulborough tomato & truffle dressing

MACARONI CACIO E PEPE (V)

Spring herb persillade

HARISSA GLAZED SCOTTISH SALMON (GF)

Smoked creme fraiche sauce, grilled asparagus and garlic chive oil

TANDOORI CHICKEN

Butter chicken sauce, rice, mango chutney and crispy poppadom (GF available on request)

GLAZED SHORT RIB OF HEREFORD BEEF (DF)

Vichy carrot, parsley emulsion, smoked pomme puree (GF available on request)



*Sweet
Canapés*



Sweet Canapés

ETON MESS LOLLIPOPS (VE)

LEMON & YUZU MERINGUE TARTLETS (V)

SALTED CARAMEL CHOCOLATE ROLO TARTLETS (V)

RASPBERRY & ROSE CHOUQUETTE (V)

CARAMELISED APRICOT & VANILLA TARTLET (VE)

STRAWBERRY & CREAM CUPS (V/VE)

CHOCOLATE FUDGE CAKE POPS (V)

BOUNTY MACARON (V) (GF)

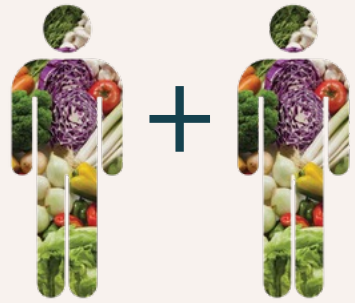
CHOCOLATE HONEYCOMB BITES (V) (GF)

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

Making space *for good.*

We take our responsibility to people, the planet and progress seriously and over the next few pages we highlight our key initiatives for 2026 and how we're turning intention into action.

The Invisible Guest



ADD AN INVISIBLE GUEST TO YOUR EVENT FOR CHARITY

At Rhubarb, creativity goes beyond our events and into everything we do. That is why ask our wonderful customers to add one invisible guest to your event, making a £100 donation to food charity The Felix Project.

We match every donation, doubling its impact. We do all the work so its a simple way to make your event even more meaningful by helping feed those in need.

HOW IT WORKS

- Let your event planner know to reserve a place for the Invisible Guest
- A £100 donation will be added to your invoice - Rhubarb matches it.
- Every £100 provides 200 meals, so together we create 400 meals



The Felix Project



ABOUT THE FELIX PROJECT

The Felix Project is London's largest food redistribution charity, tackling hunger by rescuing surplus food and delivering it to food banks, schools, and community organisations.

With 1.5 million Londoners struggling to afford food, their work is vital. In 2024, 50 percent of rescued food went directly to organisations in the five most deprived areas of the capital, supporting those who need it most.

Together, we can help fight food insecurity across London.



The Sustainable Restaurant Association

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



We care about people and planet - that's why we are proud to have a partnership with The Sustainable Restaurant Association. This means that when you choose Rhubarb, you can be safe in the knowledge we are working really hard to be as sustainable as we can.

You don't need to take our word for it, because the international experts on sustainable food, the Sustainable Restaurant Association, are checking and rating everything we do.

“Our partnership with the Sustainable Restaurant Association empowers us to embed best-in-class sustainability practices, driving positive impact across every facet of our business.”

INTRODUCING CLARE CLARK,
DIRECTOR OF SUSTAINABILITY



Rhubarb
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Let's begin...

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