

A TASTE OF FORCED RHUBARB

Sunday 16th March 2025



ABOUT TOMLINSONS RHUBARB

Supplying MICHELIN-starred restaurants around the UK and beyond, Tomlinsons Rhubarb are Yorkshire's oldest growers of forced rhubarb, with the fourth generation of the family now at the helm of the business after over 160 years of perfecting their craft.

Located at the heart of the rhubarb triangle in Pudsey, West Yorkshire, Tomlinsons' five rhubarb sheds are home to the finest sticks of forced rhubarb.

Snacks

Bread, Butter, Beef Dripping

Forced Rhubarb, Orkney Scallop
Domaine Ott 'Clos Mireilles' 2022

Forced Rhubarb, Dry Aged Duck
Charles Melton 'Nine Pipes' 2016

Forced Rhubarb, Tunworth Cheese

Forced Rhubarb, Savarin, Buttermilk
Contero Brachetto 2022

ABOUT FORCED RHUBARB

Grown out of season, between January and March, 'forcing' is the process of removing light, preventing photosynthesis which in turn produces vibrant pink stalks and a sweeter, delicate flavour.

The rhubarb plants are first grown outdoors for two years before being moved to the dark, heated 'forcing sheds', where it is harvested only by candlelight



Please note that this menu is subject to change. Allergen information is available upon request. Please advise us of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.