



SPRING SUMMER 2025

MENU

8 Bishopsgate



CANAPÉS



SERVED COLD

RED YUZU KOSHO BEEF

*Crispy rice, avocado, truffle, caviar*STRAWBERRY & SESAME
CURRY COOKIE (V)*Hung yoghurt, finger lime,
coriander*

BLUE CORN TACO (VE)

*Miso foraged mushrooms,
avocado, pickled mooli &
coriander*WHIPPED GOATS CHEESE,
PUFFED WONTON (V)*Tomato relish & truffle pearls*CURED SCOTTISH
SALMON*Dashi pie tee tartlet,
wasabi tobiko, yoghurt
& foraged flower*

TUNA TARTARE

*Wasabi, crispy shallots,
ponzu dressing*ASIAN VEGETABLE RICE
PAPER ROLL (VE)*Soy, chilli, wasabi dip*

DUCK CORNET

*Mooli, Japanese mayonnaise,
shiso & hoisin*

SERVED WARM

SLOW BRAISED LAMB
SHOULDER*Yoghurt, mint & white radish*

POLENTA 'CARBONARA'

*Egg yolk purée, Parmesan,
crispy bacon*

TORCHED SALMON TARE

*Tare sauce, pickled ginger,
compressed pear, nori,
wasabi & shiso cress*

BRAISED BEEF CHEEK

*Parmesan croissant bread &
butter pudding, Wiltshire truffle*

PARMESAN 'CHURRO' (V)

Tomato relish & nasturtium

RHUBARB'S FRIED CHICKEN

*Black garlic & rosemary salt*SMOKED HADDOCK
KEDGEREE ARANCINI*Egg yolk puree & garlic chives*BLACK TRUFFLE
ARANCINI (V)*Truffle mayonnaise*

THREE COURSE DINNER



FIRST COURSE

LA LATTERIA BURRATA (V)

Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, pea tendrils

TIGER PRAWN ROULADE

Avocado, dill crème fraîche, compressed watermelon, shaved asparagus, red vein sorrel

RUMP OF BEEF TARTARE

Pickled daikon radish, English mustard emulsion, caviar, crispy capers

ENGLISH PEA PUFF PASTRY TART (V)

Lemon gel, gouda cheese custard, Wiltshire truffle, wooden sorrel

WYE VALLEY ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, foraged mushroom, brioche toast, crispy shallots

CURED CORNISH SEA BREAM

Compressed mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

HOUSE CURED SCOTTISH SALMON

Smoked salmon paté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

£5.00 PER PERSON SUPPLEMENT

CORNISH CRAB

Brown butter croissant, chive emulsion, ginger crab bisque, chervil leaf salad

£18.00 PER PERSON SUPPLEMENT

POACHED LOBSTER

Sand carrot purée, mustard kohlrabi, lemon gel, chervil oil, foraged herbs

MAIN COURSE

BREAST OF CORNISH HEN

Carrot purée, Wye Valley asparagus, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid, lemon emulsion

SEA BASS

Wye Valley asparagus, lemon gel, foraged girolles, meat radish, roasted poisson butter sauce

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, pomme Anna, semi-dried tomato, grilled courgette salad

POT ROAST GLENARM SALMON

Pea & baby gem fricassée, tiger prawn, tenderstem broccoli, tartare butter sauce

AYRSHIRE FILLET OF BEEF

Tomato purée, potato churro, heritage radish, shallot salad, chimi churri

PODDED BROAD BEAN & BURRATA AGNOLOTTI (V)

Semi-dried heritage tomato, beech mushroom, pecorino, aged balsamic

HERB RICOTTA-STUFFED COURGETTE FLOWER (V)

Sweetcorn purée, crispy polenta, tomato relish, tempura crumb, herb salsa verde

WONTON CANNELLONI (V)

Aubergine ratatouille, goat's curd stuffed courgette flower, Kalamata olive, tomato dressing

ETON MESS PARFAIT (V)

Strawberry & Tahitian vanilla parfait, strawberry sorbet, strawberry compote, crisp meringue

TASTE OF THE TROPICS (V)

Lime & Greek yoghurt mousse, tropical fruit salsa, pink guava sorbet, coconut clusters, mango & passion jelly

CITRUS MERINGUE TARTLET (V)

Lemon & yuzu curd, citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet

PASSION LATTE (V)

Milk chocolate & passion fruit cream, bitter chocolate brownie, salted caramel, Tonka bean ice cream

CHAMPAGNE & RED FRUIT COUPE (V)

Summer fruit compote, Champagne-soaked vanilla sponge strawberry ripple ice cream, lime jelly, white chocolate Chantilly & red berry coulis

BLACK FOREST CHOUX A LA CRÈME (V)

Kirsch Chantilly cream, black cherry gel, sour cherry compote, bitter chocolate cremeux

MILLIONAIRES (V)

Chocolate sable breton, whipped caramel, bitter chocolate mousse, dark chocolate coating, salted caramel ice cream

FRUITS OF THE FORREST MILLE FEUILLE

Wild honey Chantilly, forest fruit compote, gooseberry mousse caramelised puff pastry, mixed berry sorbet

MINT CHOCOLATE DELICE

Garden mint bavarois, bitter chocolate cremeux, dark chocolate brownie, mint chocolate ice cream

INGREDIENTS & PROVENANCE

We are dedicated to honouring local produce and artisans, meticulously choosing ingredients that not only encapsulate the essence of regional flavours but also contribute to the support of local farmers and producers.



HIGHLIGHTS

8643

Meals donated to
Felix Project in 2023



Our entire Electricity
supply comes from
100% renewable energy
sources

83

Nationalities

ETHNIC
DIVERSITY

Whole company 30%
Leadership 23%

54%

Females in leadership

£30k+

Donated to range of charities
in 2023 in lieu of corporate
Christmas gifts

COMMITMENT TO SUSTAINABILITY

We are dedicated to delivering exceptional events while prioritising our impact on the environment and community. From sustainable sourcing to minimising waste, we're committed to making every event not only memorable but responsible. Our ESG strategy ensures that sustainability is at the heart of everything we do. By partnering with local suppliers, minimising our carbon footprint, and fostering inclusive environments, we're paving the way for a better future.

Find our full ESG strategy in our the footer of our website.

LET'S BEGIN...

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