




SPRING SUMMER 2025

# MENU

**FRAMELESS**<sup>®</sup>

Rhubarb.  
EVENTS



This menu pushes the boundaries of culinary creativity, always focusing on sustainability.

Our culinary team focus on seasonality, using local ingredients like Wye Valley asparagus and Westlands tomatoes to minimise environmental impact. Each dish has been developed with an experimental approach, drawing inspiration from global travels and everyday experiences; a trip to India sparking the creation of a strawberry curried cookie, while a love for classic carbonara led to the one-bite polenta 'carbonara'.

Together, these elements create a menu that is both innovative and deeply rooted in tradition.





## SERVED COLD

**CARROT TULIE (VE)**

*Salt baked carrot, smoked oat  
crème fraîche, onion chutney,  
crispy leeks*

**TREACLE GLAZED PORK BELLY**

*Maize taco, jalapeño sour cream,  
shallot salsa, coriander*

**SMOKED SALMON TART**

*Celeriac remoulade,  
crème fraîche jelly, caviar*

**RED YUZU KOSHO BEEF**

*Crispy rice, avocado, truffle, caviar*

**STRAWBERRY & SESAME CURRY COOKIE (V)**

*Hung yoghurt, finger lime,  
coriander*

**BLUE CORN TACO**

*Miso foraged mushrooms,  
avocado, pickled mooli &  
coriander (VE)*

**WHIPPED GOATS CHEESE, PUFFED WONTON**

*Tomato relish & truffle pearls (V)*

**CURED SCOTTISH SALMON**

*Dashi pie tee tartlet,  
wasabi tobiko, yoghurt  
& foraged flower*

**CHICKEN 'CAESAR'**

*Roman lettuce & parmesan sable*

**TUNA TARTARE**

*Wasabi, crispy shallots,  
ponzu dressing*

**ASIAN VEGETABLE RICE PAPER ROLL**

*Soy, chilli, wasabi dip (VE)*

**DUCK CORNET**

*Mooli, Japanese mayonnaise,  
shizo & hoisin*

## SERVED WARM

**SLOW BRAISED LAMB SHOULDER**

*Yoghurt, mint & white radish*

**TORCHED TUNA POTATO 'CROQUETTE'**

*Dill emulsion, pickled shallots*

**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'**

*Tomato relish & nasturtium (V)*

**WELSH RAREBIT SOUFFLÉ TARTLET**

*Red onion marmalade &  
crispy sage (V)*

**RHUBARB'S FRIED CHICKEN**

*Black garlic & rosemary salt*

**SMOKED HADDOCK KEDGEREE ARANCINI**

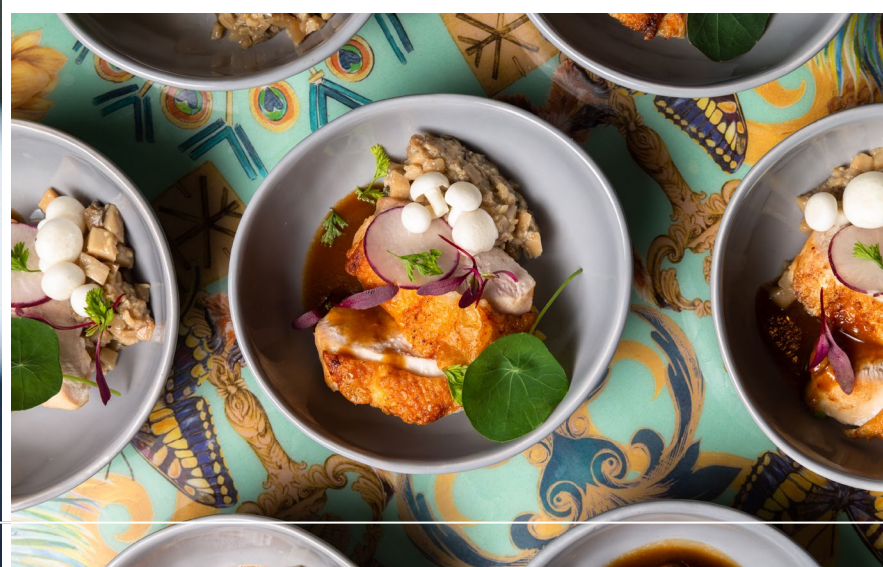
*Egg yolk puree & garlic chives*

**BLACK TRUFFLE ARANCINI**

*Truffle mayonnaise (V)*



BOWLS



## COLD

**TIGER PRAWN ROULADE**

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

**LA LATTERIA BURRATA (V/VE)**

*Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, smoked crème fraîche, pea tendrils*

**RUMP OF BEEF TARTARE**

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

**COMPRESSED KOHLRABI (VE)**

*Avocado aioli, lemon purée, garden apple, pea & coriander guacamole (VE)*

**THAI BEEF SALAD**

*Asian vegetable salad, hot & sour dressing, rice noodles, coriander*

**TUNA POK**

*Forbidden rice, edamame beans, wasabi emulsion, pickled pink ginger, avocado*

**WYE VALLEY ASPARAGUS (V)**

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

**CURED CORNISH SEA BREAM**

*Compress mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime*

## WARM

**PODDED BROAD BEAN & BURRATA ANGOLOTTI**

*Semi-dried Heritage tomato, beech mushroom, pecorini, aged balsamic*

**BREAST OF CORNISH HEN**

*Carrot top purée, chicken fat rosti, ratatouille, tomato vinegar gel, jus gras*

**TRUFFLE MAC & CHEESE (V)**

*Wild rocket pesto, semi-dried tomato, Parmesan pangrattato*

**BREAST OF CORNISH HEN**

*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*

**AYSHIRE BEEF**

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

**SEA BASS**

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

**LAUNCESTON LAMB RUMP**

*Lamb shank bonbon, basil purée, semi-dried tomatoes, grilled courgette salad*

**TANDOORI PANEER TIKKA (V/VE)**

*Spiced chickpeas, Bombay potatoes, rogan jus, coriander*

**SMOKED KETCHUP-GLAZED AYRSHIRE BEEF**

*Heritage carrot rosti, watercress purée, pickled pearl onion, crispy shallot crumb*

**KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V)**

*Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes*



THREE COURSE DINNER



**LA LATTERIA BURRATA (V/VE)**

*Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, smoked crème fraîche, pea tendrils*

**TIGER PRAWN ROULADE**

*Avocado, dill crème fraîche, compressed watermelon, shaved asparagus, red vain 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, woodlen sorrel*

**WYE VALLEY ASPARAGUS (V)**

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

**KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V)**

*Courgette & basil velouté, red pepper piperade, semi-dried cherry tomato*

**CURED CORNISH SEA BREAM**

*Compress mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime*

**CURED FORMAN'S 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*

**BREAST OF CORNISH HEN**

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

**BREAST OF CORNISH HEN**

*Carrot top purée, pressed thigh, ratatouille tart, tomato vinegar gel, jus gras*

**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*

**LAUNCESTON LAMB CANNON**

*Glazed parsley riblets, sweet potato gnocchi, English pea, mint sauce, lamb jus*

**AYRSHIRE FILLET OF BEEF**

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

**SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF**

*Heritage carrot rosti, watercress purée, pickled pearl onion, crispy shallot crumb*

**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*

**BRIXHAM TURBOT**

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

**ETON MESS PARFAIT (VE ON REQUEST)**

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

**TASTE OF THE TROPICS (VE ON REQUEST)**

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

**CITRUS MERINGUE TARTLET (V ON REQUEST)**

*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/VE ON REQUEST)**

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

**RASPBERRY & ROSE**

*Raspberry, lychee, rose water mousse, raspberry jelly, almond sponge, raspberry, lychee ripple 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*



SWEET CANAPÉS

# SWEET CANAPÉS

ETON MESS LOLLIPOPS (V)

AFTER EIGHT AERO (VE)

LEMON & YUZU  
MERINGUE TARTLETS (V)

SALTED CARAMEL  
CHOCOLATE ROLO  
TARTLETS (V)

RASPBERRY & ROSE  
CHOUQUETTE

CARAMELISED APRICOT &  
VANILLA TARTLET (V/VE)

PISTACHIO & HONEY  
CANNELLE (V)

CHOCOLATE HONEYCOMB  
BITES (V)

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

BOUNTY MACARON (V)

STRAWBERRY & CREAM  
CUPS (V/VE)

CHOCOLATE FUDGE  
CAKE POPS (V)

SALTED CARAMEL BON BONS (V)



# 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

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8643

Meals donated to  
Felix Project in 2023



Our entire Electricity  
supply comes from  
100% renewable energy  
sources

54%

Females in leadership

83

Nationalities

ETHNIC  
DIVERSITY

Whole company 30%  
Leadership 23%

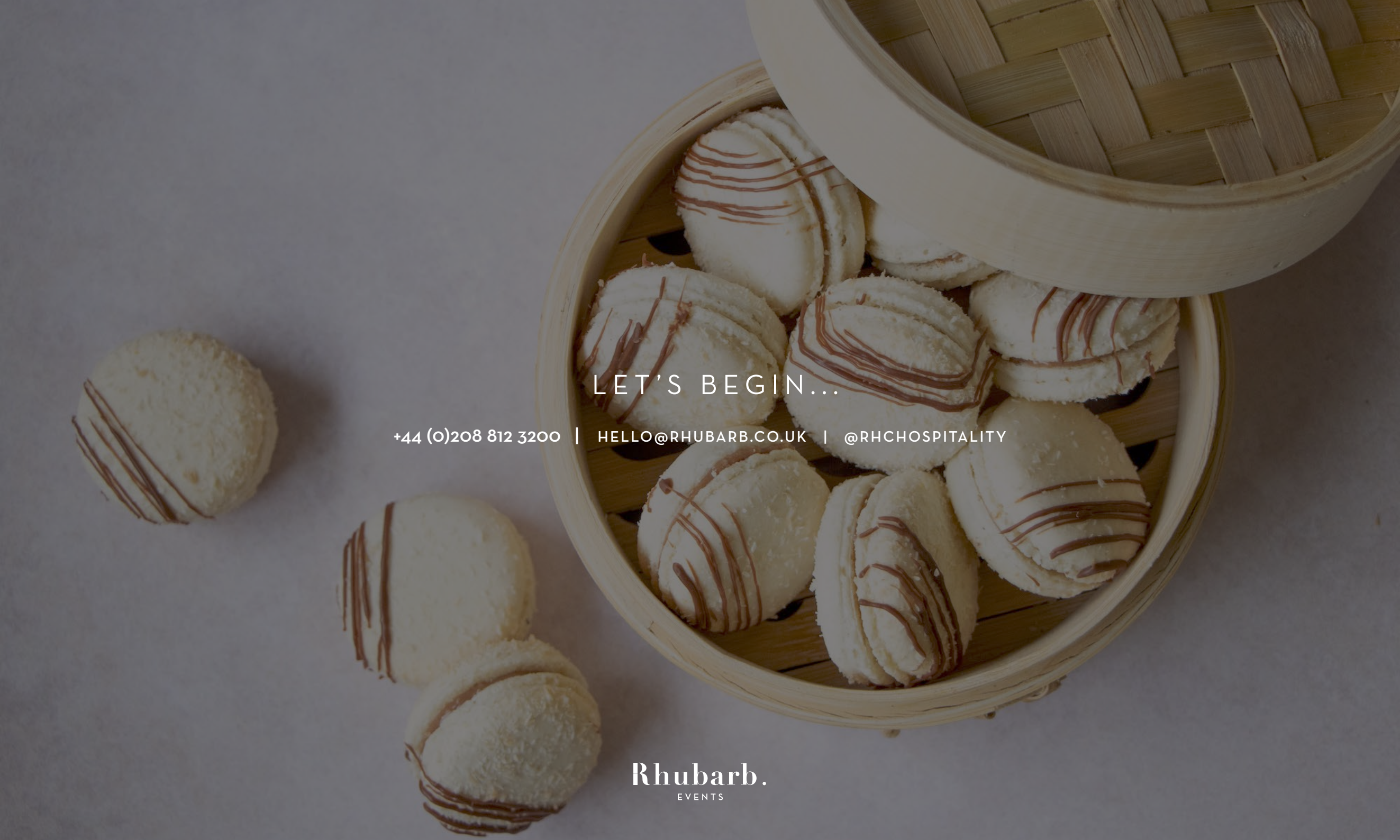
£30k+

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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EVENTS