

## Evening Menu

£48

### **“Chefs Aperitif”**

a nod to our wonderful Sheffield Gin

“Sir Robin of Locksley” and its key botanicals

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### **Savoury Snacks**

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### **Rafters Signature Bread Box**

cultured butter

## To Start

### **John Dory**

parsnip, apple, miso

### **Lobster Ravioli**

(£5 supplement)

langoustine, wild garlic, pine nut purée

### **Whipped Stilton**

pear, walnut, celery

### **Norfolk Quail**

broccoli, black pudding

## To Follow

### **Duo of Pork**

caramelised cabbage, fondant potato, celeriac

### **Turbot**

samphire, razor clams, oyster sauce

### **Tortellini of Butternut Squash**

sprouting broccoli, confit egg yolk, pickled mushrooms, smoked garlic

### **Goosenagh Chicken**

English asparagus, parmesan gnocchi, tomato essence

## To Finish

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### **Pre Dessert**

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### **Rhubarb & “Custard”**

#### **Iced Banoffee Parfait**

bitter chocolate, peanut butter, brown butter cake

#### **Amalfi Lemon**

pistachio ice cream, griotte cherry, toasted meringue

#### **Rafters Selected Cheese**

(£4 supplement or £10 as an additional course)

Epoisses

Little Imp

Colston Basset Stilton

homemade crackers & chutney

## Dessert Wines

### **Chateau Liot 2005, Sauternes**

*Outstanding Sauternes & neighbour to Chateau d'Yquem*  
75ml - £9.00

### **Elysium Black Muscat – Andrew Quady – California**

*The ultimate chocolate wine*  
75ml - £6.60

### **Olorosso, Gutierrez Colosia - Jerez Spain**

*Sweet Sherry oozing Christmas cake flavours with  
a lingering burnt caramel & coffee finish*  
75ml - £6.50

### **Pedro Ximenez, Gutierrez Colosia –Jerez Spain**

*A great alternative to port, try it with blue cheese!*  
75ml - £7.20

### **Akashi-Tai Shiraume Ginjo Umeshu Sake**

*This plum-infused sake uses ginjo grade sake to gently  
extract the fruit essence. After being marinated for 6  
months the fruits are removed from the tank then  
Shiraume Umeshu is left to age for a further two years*  
75ml - £8.00

## Ports

### **Pocas LBV 2009**

*Full bodied yet elegant port*  
50ml - £3.50

### **Pocas 10 Year Tawny**

*Soft light and well balanced with  
toasted nut & caramel flavours*  
50ml - £4.50

### **Taylors -**

#### **Quinta de Vargellas 2002**

*Powerful & rich port – first class!*  
50ml - £7.00

### **Warre's '1985' Vintage**

*Spoil yourself*  
50ml - £17.50 ▼