

Sunday Tasting Menu

£48

menu to be taken by the whole table

optional matching wine flight - £25

Crispy Quails Egg

...

Rafters Signature Bread Box

cultured butter

...

Whipped Stilton

pear, walnut, celery

...

John Dory

parsnip, miso, apple

...

Turbot

oyster, cucumber, dill

...

Goosenargh Chicken

potato gnocchi, tomato

...

Rafters Cheese Selection

(Optional course, £10 supplement)

...

Rhubarb & "Custard"

Wine Flight

Hattenheimer Riesling Kabinett 2010

Baron Langwerth Von Simmern

Clare Valley, Australia

Bacchus 2015, Chapel Down

Kent, England

Quincy 2015, Domaine Sylvain Bailly

Loire, France

Domaine Sauzet Puligny-Montrachet 2011

Burgundy, France

Port Tasting

(Optional pairing, £7 supplement)

10 Year Tawny, LBV 2009, Vargellas 2002

Elysium Black Muscat, Andrew Quady

California, USA

Lunch Menu

£37

Crispy Quails Egg

...

Rafters Signature Bread Box

cultured butter

To Start

Wild Bass

langoustine emulsion, samphire, wild garlic

John Dory

parsnip, apple, miso

Whipped Stilton

pear, walnut, celery

Norfolk Quail

broccoli, black pudding

To Follow

Goosenagh Chicken

pomme puree, hispi cabbage

Turbot

dill potatoes, samphire, oyster sauce

Tortellini of Butternut Squash

confit egg yolk, pickled mushrooms, smoked garlic

Duo of Pork

caramelised cabbage, fondant potato, celeriac

To Finish

Rhubarb & “Custard”

Iced Banana Parfait

bitter chocolate, peanut butter, brown butter cake

Amalfi Lemon Curd

pistachio gelato, griotte cherry,

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 Umesu 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 Umesu 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