

8 Course Tasting Menu

£65.00

Optional matching wine flight - £40

Hattenheimer Riesling Kabinett 2010
Rheingau, Germany

Bacchus 2015, Chapel Down
Kent, England

Albariño 2014, Bodegas de Señorans
Rias Baixas, Spain

Chenin Blanc 'Anima' 2015, Avondale
Paarl, South Africa

Savigny-Lavières 2010, Camus-Bruchon
Burgundy, France

Port Tasting (optional)
(£7.00 supplement)
10 Year Tawny, LBV 2009, Vargellas 2002

Elysium Black Muscat, Andrew Quady
California, USA

Sauternes, Ch. Liot 2005
Sauternes, Bordeaux

“Chefs Aperitif”

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Savoury Snacks

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Rafters Signature Bread Box

cultured butter

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Whipped Stilton

pear, walnut, celery

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John Dory

parsnip, apple, miso

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Parmesan Gnocchi

tomato essence, English asparagus

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Wild Bass

langoustine, monks beard, pine nut

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Duo of Pork

caramelised cabbage, celeriac

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Rafters Cheese Selection

(optional course, £10 supplement)

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Pre Dessert

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Rhubarb & “Custard”

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Iced Banoffee Parfait

peanut butter, bitter chocolate