

DINNER TASTING MENU

RAFTERS SIGNATURE SNACKS

Crispy Quail Egg & Cep Mayonnaise

Peakland Blue Cheese Tart

OUR BREAD

Henderson Relish butter

ISLE OF WIGHT TOMATOES

lovage pesto, tomato essence, pumpkin seed crackers & goats curd

CURED LOCH DUART SALMON

dill mayonnaise, yoghurt granita, smoked belly

ISLE OF GIGHA HALIBUT

ricotta gnocchi, samphire, leek puree & dashi sauce

CREEDY CARVER AGED DUCK

blood peach, confit potato, Peak District honey & endive

OPTIONAL CHEESE BOARD -£16pp

CRUMBLE

Apple, Dill & Salted Blackcurrant

BULLION CHOCOLATE DELICE

raspberry sorbet & peanut butter fudge

£80pp

£56pp optional wine pairing

If you have any dietary requirements, please find a member of the team