

6 COURSE MENU

RAFTERS SIGNATURE SNACKS

OUR BREAD & HENDOS BUTTER

CURED SEA TROUT  
**dill, cucumber & buttermilk**

SALT BAKED CELERIAC  
**brown butter hollandaise & nasturtium**

ISLE OF GIGHA HALIBUT  
**young leeks & Exmoor Caviar**

BBQ LAMB  
**English asparagus, sheep's yoghurt & Jersey Royal**

OPTIONAL CHEESE BOARD -£16pp

CRÈME FRAICHE  
**apricot & olive oil**

BULLION CHOCOLATE  
**banana, miso & peanut**

MACARON

£80pp  
£56pp optional wine pairing