

## 6 COURSE TASTING MENU

### RAFTERS SIGNATURE SNACKS

**crispy quail egg & cep mayonnaise**

**Baron Bigod cheese tart**

### OUR BREAD

**Henderson Relish butter**

### CURED WILD SEA TROUT

**dill oil, pickled cucumber, ikura & buttermilk dressing**

### SALT BAKED CELERIAC

**brown butter hollandaise, apple caramel, nasturtium & hazelnut pesto**

### ISLE OF GIGHA HALIBUT

**Gusbourne sauce, spring vegetables & Exmoor Caviar**

### BBQ LAMB

**English asparagus, sheep's yoghurt labna & Jersey Royal**

OPTIONAL CHEESE BOARD -£16pp

### CRÈME FRAICHE ICE CREAM

**apricot compote & Manni olive oil**

### BULLION CHOCOLATE CREMEUX

**banana & yuzu sorbet, miso caramel & peanut brittle**

### MACARON

**vanilla cheesecake & English strawberry**

£80pp

£56pp optional wine pairing