



DINNER MENU

RAFTERS SIGNATURE SNACKS

OUR BREAD & HENDOS BUTTER

TO START

PACKINGTON CHICKEN TERRINE

wild garlic, fermented lettuce & chicken skin

SALT BAKED CELERIAC

brown butter hollandaise & nasturtium

CURED WILD SEA TROUT

dill, horseradish & buttermilk

TO FOLLOW

ISLE OF GIGHA HALIBUT

young leeks, pomme puree & Gusbourne sauce

DRY AGED RIB-EYE

broccoli, black garlic & 72 month parmesan

YUKON GOLD POTATO GNOCCHI

tomato, courgette & basil

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

PISTACHIO CAKE

apricot, crème fraiche & olive oil

BULLION CHOCOLATE

banana, miso & peanut

BAKED VANILLA CHEESECAKE

Yorkshire rhubarb & ginger

65 pounds