



DINNER MENU

RAFTERS SIGNATURE SNACKS

OUR BREAD

Henderson Relish butter

TO START

PACKINGTON FREE RANGE CHICKEN TERRINE
**wild garlic mayonnaise, fermented lettuce,
smoked cheddar custard & crispy chicken skin**

SALT BAKED CELERIAC
**brown butter hollandaise, apple caramel,
nasturtium & hazelnut pesto**

CURED WILD SEA TROUT
**dill oil, pickled cucumber, marinated ikura
& buttermilk dressing**

TO FOLLOW

ISLE OF GIGHA HALIBUT
**Gusbourne sauce, spring vegetables & pommes puree
(add Exmoor Caviar £15 supplement)**

BBQ DRY AGED RIB-EYE
**purple sprouting broccoli, black garlic puree,
duck fat potato terrine & 72 month parmesan**

MARINATED AUBERGINE
**tomato essence, basil puree, roasted courgettes,
salsa verde & Jersey Royals**

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

PISTACHIO CAKE
apricot compote, crème fraiche ice cream & Manni olive oil

BULLION CHOCOLATE CREMEUX
banana & yuzu sorbet, miso caramel & peanut brittle

BAKED VANILLA CHEESECAKE
**English strawberries, meadowsweet shortbread
& hibiscus sorbet**

65 pounds

