



*Rafters*  
at Riverside  
House

PLEASE MAKE OUR TEAM AWARE OF ANY  
DIETARY REQUIREMENTS OR ALLERGIES  
PLEASE NOTE A DISCRETIONARY 12.5%  
SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK

## **BAR FOOD**

*Available 12 - 5pm Wednesday to Sunday  
(room service optional for residents only).*

*Please make our team aware of any dietary requirements or allergies.*

## **WARM THE COCKLES**

### **CELERIAC & APPLE SOUP - £7.50**

*Warm Red Fox red Leicester scone & celery butter*

## **SANDWICHES - ALL £8.00**

*All served with Sheffield Honey dressed mixed leaves*

### **ENGLISH CUCUMBER**

*cream cheese, dill & mint on white bread*

### **YORKSHIRE HAM**

*Piccalilli on tomato bread*

### **CACKLE BEAN EGG MAYO AND CHIVE**

*on malted bread*

### **VINTAGE CHEDDAR CHEESE ON TOAST**

*homemade chutney on sourdough*

## **CIGARS**

### **UPMANN HALF CORONA – £18.00**

*light /medium, 20 minutes, Half Corona - 3 ½ inch x 44 gauge*

### **QUAI D'ORSAY No.50 – £27.00**

*light, 30-45 minutes, Petit Robusto – 4 3/8 inch x 50 gauge*

### **MONTECRISTO No.4 - £27.00**

*medium / full, 30 minutes, Petit Corona – 5 1/8 inch x 42 gauge*

### **ROMEO Y JULIETA – SHORT CHURCHILL – £37.00**

*medium, 45 minutes Robusto – 4 7/8 inch x 50 gauge*

### **TRINIDAD REYES – £38.00**

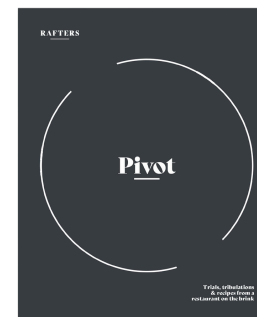
*medium, 20-30 minutes, Petit Corona – 4 3/8 inch x 40 gauge*

### **PARTIGAS SERIE D No.6 – £29.50**

*full, 30 minutes, Petit Robusto – 3 1/2 inch x 50 gauge*

### **COHIBA SIGLO 1 – £37.00**

*medium / full, 20 minutes, Tres Petit Corona – 4 inch x 40 gauge*



RAFTERS DEBUT COOKBOOK "PIVOT"  
by Tom Lawson & Alistair Myers  
50+ dishes, 200+ recipes, 15 cocktails  
40 pounds each

## CLASSIC COCKTAILS

### **MARTINI - £14.00**

*Vodka/Gin  
Dry/Wet/Dirty*

### **OLD FASHIONED - £10.00**

*Woodford Reserve – Sugar – Bitters*

### **NEGRONI - £18.00**

*Rafters Pivot Gin – Campari – Red Vermouth*

### **ESPRESSO MARTINI - £12.00**

*Vodka – Kahlua –Signature Espresso*

### **DARK 'N' STORMY - £10.00**

*Dark Rum – Ginger Beer - Lime*

### **APEROL SPRITZ - £14.00**

*Aperol - Prosecco - Soda*

### **AMARETTO SOUR - £16.00**

*Amaretto – Lemon – Cherries*

## SIGNATURE COCKTAILS

### **SPARKLING BAKEWELL TART - £14.00**

*Champagne – Cherry Liqueur – Frangelico*

### **RHUBARB MAGARITA - £14.00**

*Tequila – Rhubarb - Cointreau – Lime & salt*

### **ARONA - 16.00**

*Cointreau - Spiced Rum - Amaretto - Pineapple*

## COFFEES

*We work closely with Sheffield Coffee Roaster Roastology who we have created our own espresso blend with.*

### **AMERICANO - £4.25**

### **CAPPUCCINO - £4.50**

### **LATTE - £4.50**

### **FLAT WHITE - £4.50**

### **ESPRESSO / DOUBLE ESPRESSO - £2.50 / £3.50**

### **MACCHIATO / DOUBLE MACCHIATO - £3.00 / £4.00**

### **LIQUEUR COFFEE - £10.00**

- Irish whiskey*
- Baileys*
- Tia Maria*

## TEAS / INFUSIONS - All £4.25

### **BREAKFAST TEA**

### **EARL GREY**

### **DARJEELING**

### **PEPPERMINT**

### **DECAF CEYLON**

*Milk options;*

- whole*
- skimmed*
- oat*
- soya*



## **PORT 50ml**

*Perfect to pair with cheese & dessert or to finish off your meal.*

### **LBV, NIEPOORT 2018 - £12.00**

*with flavours of ripe plum, chocolate & aromatics*

### **TAWNY, PORTO POCAS 10 YEAR - £9.00**

*with flavours of dried fruits & marzipan*

### **TAWNY, PORTO POCAS 20 YEAR - £15.00**

*notes of toffee, caramel & nuts*

### **COLHEITA TAWNY PORT 2000 - £30.00**

*an elegant & refined port with complex layers*

## **SIDES**

### **KOFFMAN FRIES - £5.00**

*with parmesan & truffle oil +£1.50*

### **GORDAL OLIVES - £5.00**

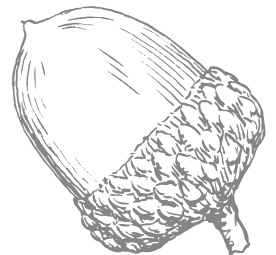
## **SWEETS**

### **ETON MESS - £6.00**

*homemade meringue, poached rhubarb, Chantilly Cream*

### **RIVERSIDE SCONE - £6.50**

*clotted cream & homemade preserve*



AFTER DINNER 25ml / 50ml

WHISKY / WHISKEY

**PIG'S NOSE BLENDED WHISKY** – *Scotland* - £5.00 / £9.00

**WIRE WORKS** - *Derbyshire - England* - £13.00 / £25.00

**ARDBEG 10YR** – *Islay, Scotland* - £10.00 / £19.00

**GLENFARCLAS 10YR** – *Highland, Scotland* - £9.00 / £17.00

**DALMORE 15YR** – *Highland, Scotland* - £17.00 / £33.00

**NIKKA FROM THE BAREL** – *Japan* - £12.00 / £23.00

**JAMESON BLENDED WHISKEY**– *Ireland* - £5.50 / £10.00

**WOODFORD RESERVE BOURBON** – *Kentucky – USA* - £6.00 / £11.00

**JACK DANIELS TENNESSEE WHISKEY** – *Tennessee – USA* - £5.50 / £10.00

COGNAC / ARMAGNAC / CALVADOS

**H BY HINE VSOP** – *COGNAC – France* - £9.00 / £17.00

**HENNESSY XO** – *COGNAC – France* - £24.00 / £47.00

**BARON DE SIGOGNAC, ARMAGNAC 20YR** – *France* - £14.00 / £27.00

**BARON DE SIGOGNAC, ARMAGNAC 10YR** – *France* - £9.00 / £17.00

NON-ALCOHOLIC COCKTAILS

**VIRGIN AMARETTO SOUR** - £9.00

*Lyres amaretto – Lemon – Cherries*

**LIGHT N BREEZY** - £8.00

*Lyres Spiced Spirit – Ginger beer - Lime*

**NOT SO GIN & TONIC** - £10.00

*Bax Botanics – Tonic – Lemon Sherbet*

*If you have another cocktail in mind, don't hesitate to ask our team if it is possible.*



**SPIRITS LIST 25ml / 50ml**

**GIN**

**TANQUERAY - £5.50 / £10.00**

London – England

*paired with Franklins grapefruit & bergamot tonic +£2.50*

**HENDRICKS- £7.25 / £13.50**

Scotland

*paired with Franklins elderflower & cucumber tonic +£2.50*

**BOMBAY SAPPHIRE - £5.00 / £9.00**

Hampshire – England

*paired with Franklins Indian tonic +£2.50*

**RHUBARB AND GINGER- £7.25 / £13.50**

Edinburgh – Scotland

*paired with Franklins Ginger Ale +£2.50*

**MONKEY 47 - £9.00 / £17.00**

Black Forest – Germany

*paired with Franklins Light tonic +£2.50*

**MALFY BLOOD ORANGE - £6.00 / £11.00**

Moncalieri - Italy

*paired with Franklins Rhubarb and Hibiscus tonic +£2.50*

**VODKA**

**GREY GOOSE - £8.00 / £15.00**

Cognac - France

**CRYSTAL HEAD ONYX- £6.00 / £11.00**

Newfoundland - Canada

**TEQUILA**

**TAPITO BLANCO - £6.00 / £11.00**

Jalisco – Mexico

**SOFT DRINKS**

**COKE ZERO 330ml - £3.00**

**COCA COLA 330ml - £3.00**

**FENTIMANS GINGER BEER 275ml- £3.50**

**FRANKLIN RASPBERRY LEMONADE 275ml - £3.50**

**FRANKLIN DAMSON & SWEET CHERRY 275ml - £3.50**

**FRANKLIN GINGER ALE 200ml - £2.50**

**FRANKLIN LEMONADE 200ml - £2.00**

**FRANKLIN SODA 200ml - £3.00**

**FRESH JUICE 250ml - £3.00**

Orange – Cranberry – Apple – Tomato

**CRAGG WATER 750ml - £5.00**

Still / Sparkling

**FRANKLINS TONICS - All £2.50**

**TONIC/SLIMLINE 200ml**

**GRAPEFRUIT & BERGAMOT TONIC 200ml**

**RHUBARB & HIBISCUS TONIC 200ml**

**ELDERFLOWER & CUCUMBER TONIC 200ml**

## **WINE BY THE GLASS**

*All of our still wines by the glass are now available as 125ml (small), 250ml (large) and 375ml (half bottle Carafe)*

### **SPARKLING** - 125ml

#### **GARDET BRUT TRADITION NV - £14.50**

*A family run Champagne house led by our friend Christophe.*

#### **PROSECCO MILLESIMATO 2020, VALDOBBIADENE - £8.50**

##### **DOCG VILLA SANDI**

*From the heart of Prosecco*

### **WHITE** - 125ml / 250ml / 375ml Carafe

#### **ALBARINO 2022, BODEGAS LEDAS - £7.50 / £15.00 / £22.50**

*Rias Baixas, Spain – Dry, crisp and ultimately refreshing*

#### **SAUVIGNON BLANC 2022, CIRCUMSTANCE - £8.00 / £16.00 / £24.00**

*Western Cape, South Africa – Oozing passionfruit and tropical fruit as it should!*

#### **WHITE RIOJA 2019, CONTINO - £14.00 / £28.00 / £42.00**

*Rioja, Spain – From one of Rioja's most important vineyards, this wine is made using the traditional grape viura*

### **ROSE** - 125ml / 250ml / 375ml Carafe

#### **PIERRE DE TAILLE 2022 - £8.00 / £16.00 / £24.00**

*Provence, France - The rose of the moment. Provence is clean and easy going easy to see why it's so popular.*

### **RED** - 125ml / 250ml / 375ml Carafe

#### **VENETTO ROSSO 2022, GRAN PASSIONE - £7.00 / £14.00 / £21.00**

*Vento, Italy - Merlot given the Amarone treatment, Amarone drinkers stop here!*

#### **RIOJA CRIANZA 2019, RIOJA VEGA - £7.00 / £14.00 / £21.00**

*Rioja, Spain – One of the only bodegas allowed to use the word rioja in their name!*

#### **PINOT NOIR, LAWSONS DRY HILLS - £9.00 / £18.00 / £27.00**

*Marlborough, New Zealand – a small dedicated vineyard producing bright pinot noir through traditional Burgundy methods*

### **DESSERT** - 100ml

#### **QUADY ESSENSIA ORANGE MUSCAT - £12.00**

*Central Vineyards, USA - Subtle winter spice, lusciously sticky!*

#### **QUADY ELYSIUM BLACK MUSCAT - £15.00**

*Central Vineyards, USA - Alternative to port for any cheese or chocolate lovers!*

## BEERS / LAGERS

**ABDUCTION FULL FLAVOUR IPA 5.5% 500ml - £6.50**

*Derby - England*

**GUINNESS – WEST INDIES PORTER 6% 500ml - £7.00**

*Dublin – Ireland*

**TINY REBEL – CALI PALE ALE 5% 330ml - £6.50**

*Newport – Wales*

**ESTRELLA 4.6% Pint / Half - £6.50 / £3.50**

*Barcelona – Spain*

**SKYLIGHT CONTINENTAL PALE WELBECK 4.1% 500ml - £6.50**

*Nottinghamshire - England*

**YORKSHIRE HEART J.R.T GOLDEN BEST 4.2% 500ml - £6.50**

*York - England*

**STRAWBERRY & LIME REKORDERLIG 4% 500ml - £6.50**

*Sweden*

**ESTRELLA DAMM 0% 330ml - £4.50**

*Barcelona – Spain*

## RUM

**KRAKEN SPICED RUM - £6.50 / £12.00**

*Trinidad*

**SAILOR JERRY - £5.50 / £10.00**

*Virgin Islands, USA*

**HAVANA 3YR WHITE - £6.00 / £11.00**

*Havana - Cuba*

**HAVANA 7YR DARK- £6.00 / £11.00**

*Havana - Cuba*

## LIQUEURS / APERITIFS 25ml / 50ml

**BAILEY'S ORIGINAL IRISH CREAM - £6.50 / £12.00**

*Ireland*

**COINTREAU - £6.00 / £10.00**

*Saint-Barthélemy-d'Anjou, France*

**CAMPARI - £6.00 / £10.00**

*Novara - Italy*

**TIA MARIA - £6.50 / £12.00**

*Jamaica*

**DISARRONO - £6.50 / £12.00**

*Saronno – Italy*

## NON-ALCOHOLIC SPIRITS

**BAX BOTANICS - £5.00 / £9.00**

*Wetherby – England*

**LYRE'S SPICED CANE SPIRIT & LYRE'S AMARETTO - £5.00 / £9.00**

*England*