



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

TOMATO 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

CAKLE BEAN EGG MAYO AND CHIVE

on malted bread

VINTAGE CHEDDAR CHEESE ON TOAST

homemade chutney on sourdough

ROAST PENUTS £1.80

KETTLE CRISPS £1.80

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

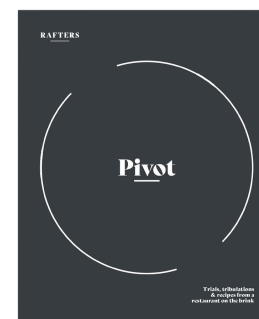
medium, 20-30 minutes, Petit Corona – 4 3/8 inch x 40 gauge

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

RASPBERRY MAGARITA - £14.00

Tequila – Raspberry - 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

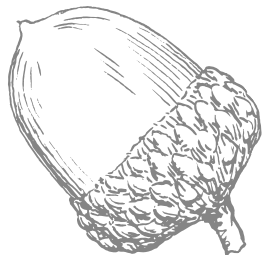
SWEETS

ETON MESS - £6.00

homemade meringue, poached strawberries, 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

RIVERSIDE WINE

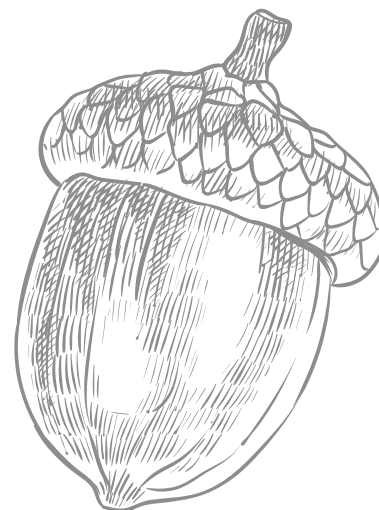


At The Riverside, we believe in offering our customers a diverse and exciting wine experience by featuring selections from renowned producers worldwide. Whether it's a bold Cabernet Sauvignon from Napa Valley or a delicate Riesling from the Mosel Valley, there's something for every palate to discover. We take pride in introducing our guests to wines crafted by both famous producers and hidden gems championed by Tom & Alistair. Join us in embarking on a global wine journey, where each bottle tells a unique story and invites you to savor the richness of wine culture from around the world.

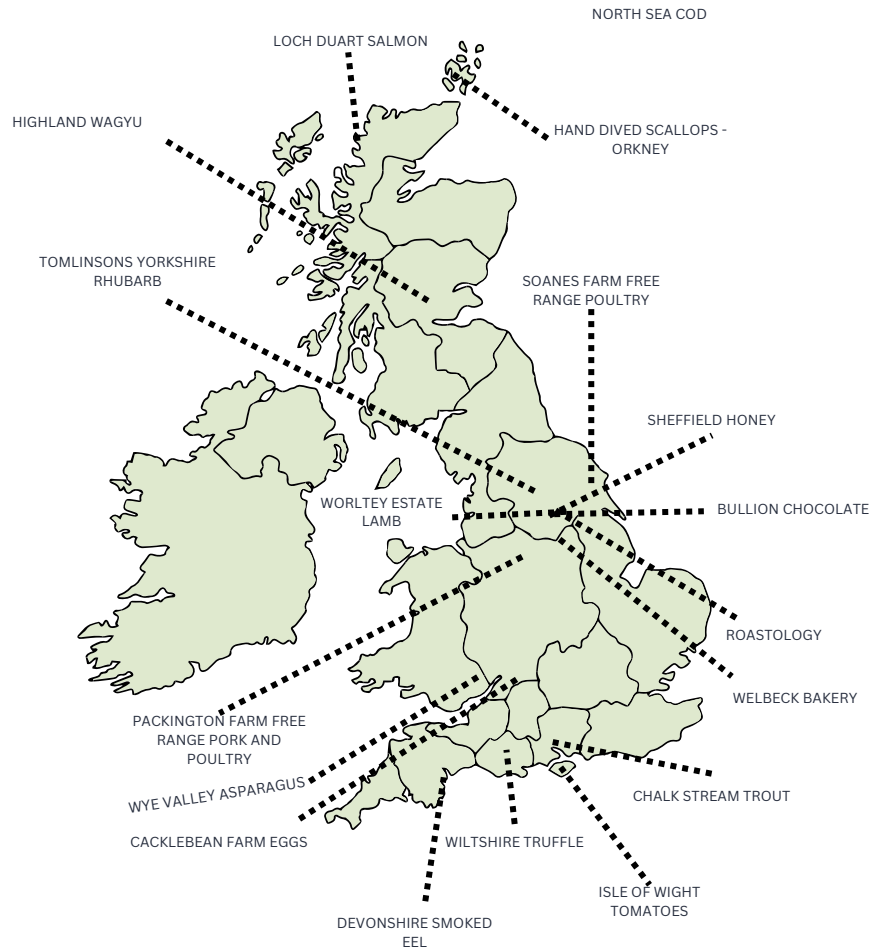


Rafters
at Riverside
House

A Taste of Riverside



RIVERSIDE PRODUCE



At The Riverside, we prioritise local and sustainable food practices, sourcing produce from nearby suppliers to ensure freshness and support local farmers. Our commitment to reducing our carbon footprint is reflected in the quality of our dishes, which showcase the diverse flavours of British agriculture. By fostering strong relationships with our suppliers, we contribute to the vitality of our communities and offer customers an authentic and ethical dining experience. Choosing sustainable, locally sourced ingredients not only satisfies taste buds but also supports a better future for generations to come. Join us in celebrating the beauty of British produce and making a positive impact on our planet.

SNACKS

OUR BREAD
Hendo's butter

COURGETTE

tempura courgette flower, ricotta & basil

Toscana Bianco Sangiovese 2023,
Duca di Saragnano
Tuscany, Italy

BBQ CARROT RISOTTO

fermented barley risotto, lardo
carrot top pesto.

Anima 2019, Chenin Blanc Avondale,
Paarl, South Africa

RACK OF DERBYSHIRE LAMB

labneh, wild garlic salsa verde
& English asparagus

Chateau Musar 2017, Gaston Hochar,
Bekka Valley, Lebanon

Riverside Cheeseboard...

before or after, the choice is yours

(£20 supplement per board)

Tunworth, Godminster truffled cheddar, Dovedale Blue & Golden Cross,
homemade crackers & our chutney

BULLION CHOCOLATE

banana Ice cream, Miso custard and caramelised banana

Quady Essensia Orange Muscat,
Central Vineyards, USA

