



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 - 4pm Wednesday to Sunday
(room service optional for residents only).*

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

SOUP

SOUP OF THE DAY - £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

SNACKS - £1.80

DRY ROASTED PEANUTS

KETTLE CRISPS (salted / balsamic and sea salt)

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

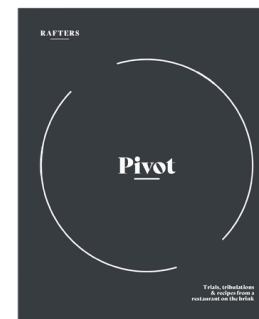
medium, 20-30 minutes, Petit Corona – 4 3/8 inch x 40 gauge

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

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 – Tia Maria –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

SPARKLING BAKEWELL TART - £14.00

Champagne – Cherry Liqueur – Frangelico

MAGARITA - £14.00

Tequila – Cointreau – Lime & salt

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*
- *semi-skimmed*
- *oat*
- *soya*



PORT 50ml

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

LBV, NIEPOORT 2019 - £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

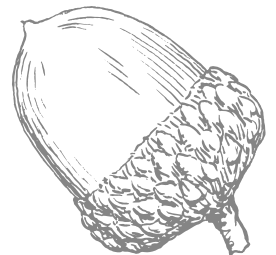
SWEETS

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 12YR – *Highland, Scotland* - £11.00 / £20.00

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

LIGHT N BREEZY - £8.00

Lyres Spiced Spirit – Ginger beer - Lime

VIRGIN AMARETTO SOUR - £9.00

Lyres amaretto – Lemon – Cherries

NOT SO GIN & TONIC - £10.00

Bax Botanics – Tonic



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

WHITLEY NEIL BLOOD ORANGE - £6.00 / £11.00

London - England

paired with Franklins Rhubarb and Hibiscus tonic +£2.50

VODKA

GREY GOOSE - £8.00 / £15.00

Cognac - France

TEQUILA

TAPATIO BLANCO - £6.00 / £11.00

Jalisco – Mexico

SOFT DRINKS

COCA COLA ZERO 330ml - £3.00

COCA COLA 330ml - £3.00

FRANKLIN GINGER BEER 275ml- £3.50

FRANKLIN RASPBERRY LEMONADE 275ml - £3.50

FRANKLIN PEACH & MANGO 275ml - £3.50

FRANKLIN GINGER ALE 200ml - £2.50

FRANKLIN LEMONADE 200ml - £2.00

FRANKLIN SODA 200ml - £3.00

JUICE 250ml - £3.00

Orange – Cranberry – Apple

SCHWEPPS TOMATO JUICE 125ml - £3.00

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

FALANGHINA DEL SANNIO 2022, FREMONDO - £7 / £13.50 / £20.00

Campania - Italy - Rich, round and full of ripe stone fruit

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, PASK 2021 - £9.00 / £18.00 / £27.00

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

GIGONDAS, LES PALLIERS 'RACINES' 2016 - £17 / £34 / £51.00

Southern Rhone, France

Complex palate with a long and intense finish

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

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

AMARETTO, QUAGLIA - £6.50 / £12.00

Saronno – Italy

NON-ALCOHOLIC SPIRITS

BAX BOTANICS - £5.00 / £9.00

Wetherby – England

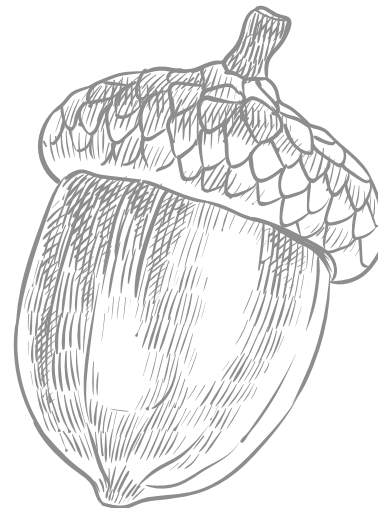
LYRE'S SPICED CANE SPIRIT & LYRE'S AMARETTO - £5.00 / £9.00

England



Rafters
at Riverside —
House

A Taste of Riverside





Rafters
at Riverside House

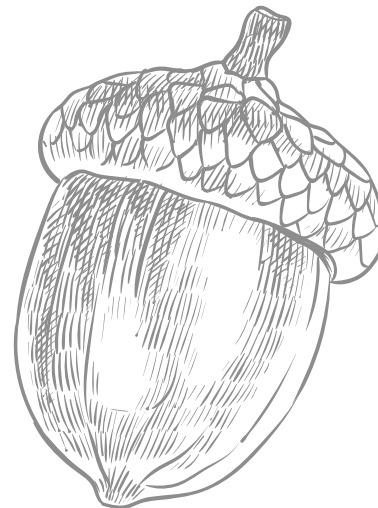
A Vegetarian Taste of
Riverside



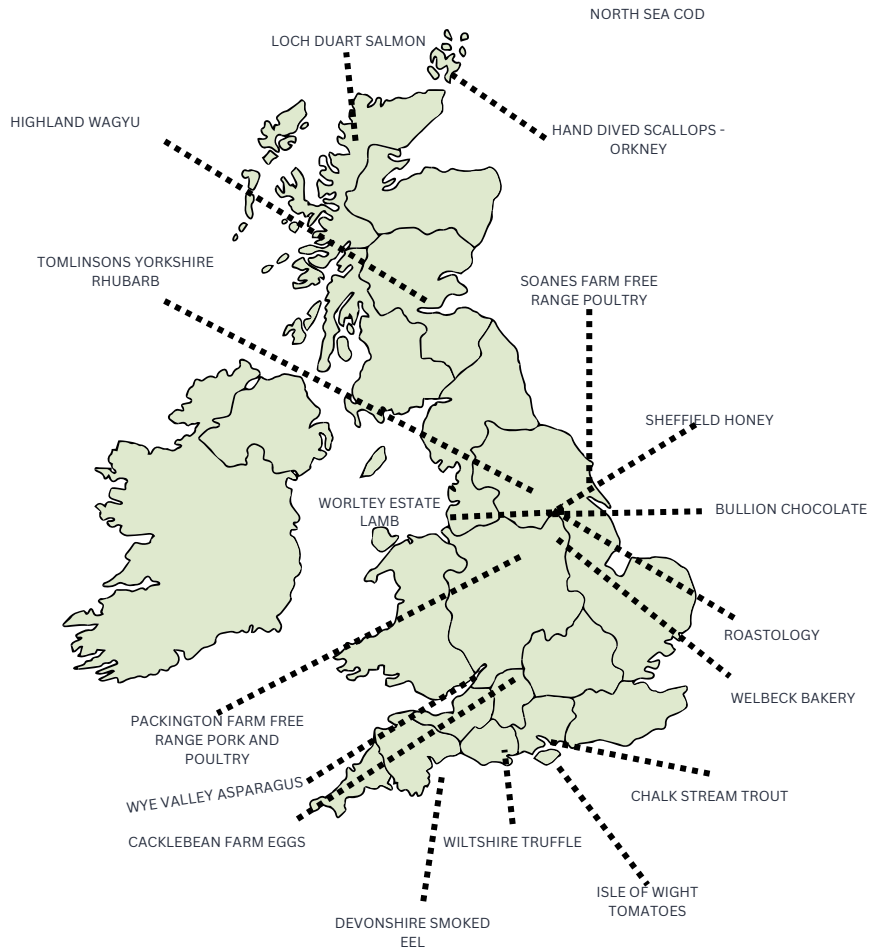


Rafters
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A Pescatarian Taste of
Riverside



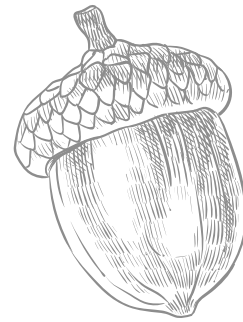
Riverside Produce



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.

optional full WINE PAIRING
+52.00 per person

OUR BREAD
Hendo's butter



BEEF TARTARE
confit egg yolk, nasturtium & marmite
Cabernet Franc Gran Reserve 2019, Santa Luz
Colchaagua, Chile
125ml - £7.00

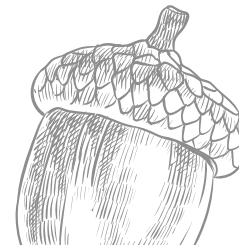
BUTTERNUT SQUASH TORTELLINI
pumpkin seed & sage
White Rioja 2019, Contino
Rioja, Spain
125ml - £14.00

CORNISH STONE BASS
salsify, saffron potatoes, smoked butter sauce,
Isle of Wight tomatoes
Riesling 2020, Winnica Turnau
Baniewice, Poland
125ml - £17.00

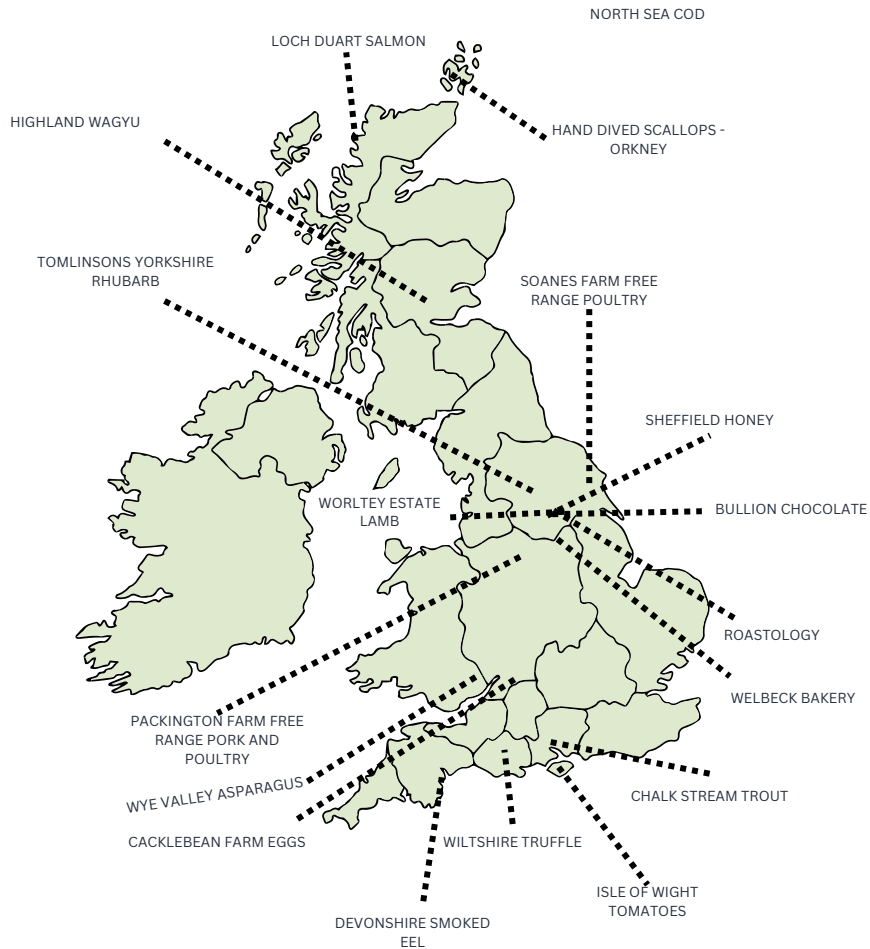
CREEDY CARVER DUCK
baby beetroot, Lapsang Souchong.
Lawson's Hills Pinot Noir, Marlborough, New Zealand
125ml £9.00

PEAR CRUMBLE
lemon thyme

'TIRAMISU'
mascarpone ice cream, spiced ginger cake,
coffee liquor gel, crystalised hazelnuts
Gutierrez Colosia Pedro Ximénez
Jerez, Spain
50ml - £8.00



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+52.00 per person

OUR BREAD
Hendo's butter

KOHLRABI
apple & cucumber salad,
watercress & lemon thyme sauce
Toscana Bianco Sangiovese 2023,
Duca di Saragnano
Tuscany, Italy
125ml - £7.00

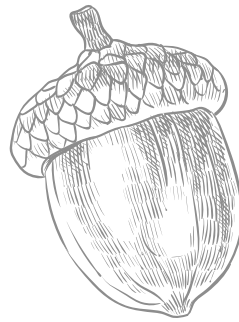
COURGETTE FLOWER
ricotta & yuzu
Albarino, Bodegas Ledas 2022,
Rias Baixas, Spain
125ml - £8.00

POTATO ROSTI
Jerusalem artichoke & roasted garlic puree
'Lawson's Hills Pinot Noir, Marlborough, New Zealand
125ml £9.00

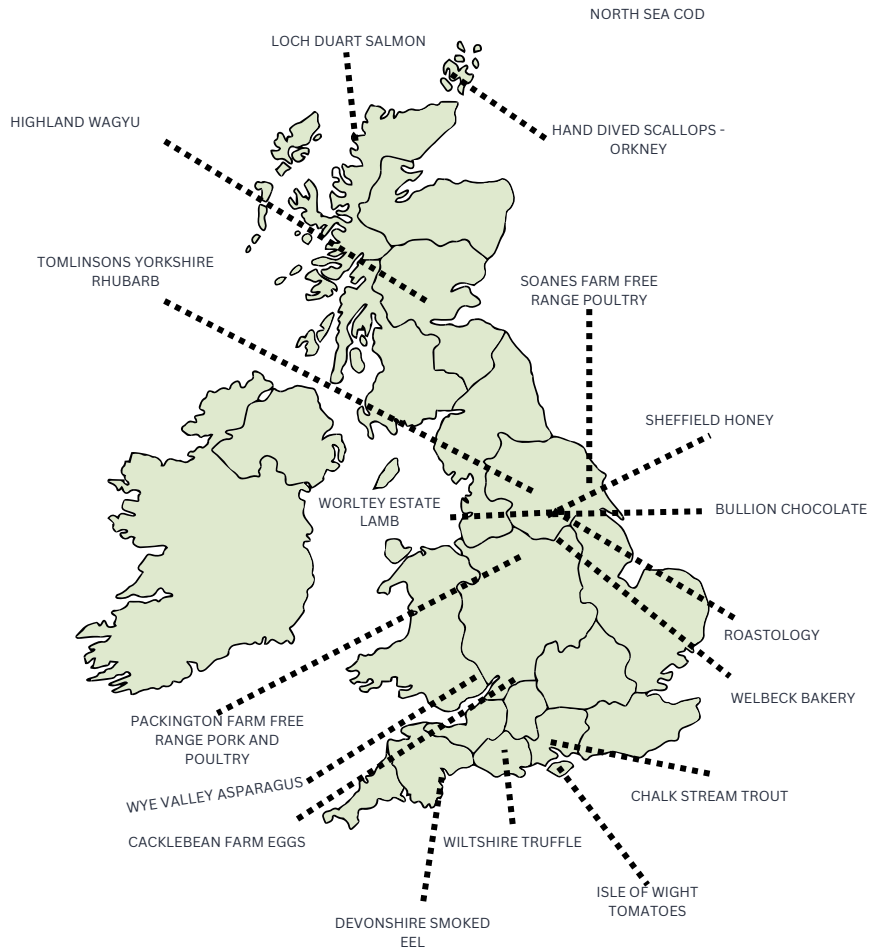
AMALFI LEMON GNOCCHI
braised fennel, broad bean & saffron beurre Blanc
White Rioja, 2019 - Contino
Rioja, Spain
125ml - £14.00

AMALFI LEMON CHEESECAKE
raspberries and honeycomb

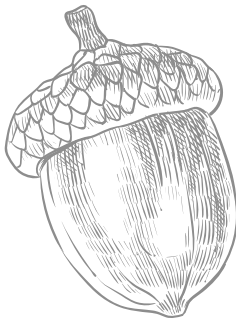
'TIRAMISU'
mascarpone ice cream, spiced ginger cake,
coffee liquor gel, crystallised hazelnuts
Gutierrez Colosia Pedro Ximénez
Jerez, Spain
50ml - £8.00



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OUR BREAD
Hendo's butter

CHARRED CORNISH MACKEREL
buttermilk, jalapeno, green strawberry
Albarino, Bodegas Ledas 2022,
Rias Biaxas, Spain
125ml - £8.00

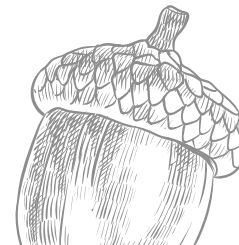
TEMPURA CORGETTE FLOWER
ricotta & yuzu
Albarino 2022, Bodegas Ledas
Rias Biaxas
75ml - £7.50

POTATO ROSTI
Jerusalem artichoke & roasted garlic puree
Lawson's Hills Pinot Noir, Marlborough, New Zealand
125ml £9.00

CORNISH STONE BASS
salsify, saffron potatoes, smoked butter sauce,
Isle of Wight tomatoes
White Rioja, 2019 - Contino
Rioja, Spain
125ml - £14.00

AMALFI LEMON CHEESECAKE
raspberries and honeycomb

'TIRAMISU'
mascarpone ice cream, spiced ginger cake,
coffee liquor gel, crystalised hazelnuts
Gutierrez Colosia Pedro Ximénez
Jerez, Spain
50ml - £8.00





Rafters
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Our Cheese





CHEESE SELECTION

We serve four carefully selected cheeses chosen by our team. Served with homemade crackers & chutney.

£20.00 Per Board

TUNWORTH

Tunworth, a Camembert-style cheese, is made with pasteurized cow's milk at the Hampshire Cheese Company in England. The production method closely resembles that of Camembert, resulting in a long-lasting, nutty, and sweet milky flavour. It features a soft, thin, and wrinkled rind. However, Tunworth stands out with its distinctive, cleaner, and smoother taste.

GOLDEN CROSS GOATS

Golden Cross cheese is sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture.

Kevin and Alison Blunt make Golden Cross from the milk of their own goats, which are fed only on pasture or hay.

GODMINSTER HOWLING HOUND

A Black Truffle Cheese is wrapped in an attractive black wax – this helps our cheddars to retain their rich, creamy flavour and stay fresh, so you can enjoy our quality cheeses at their finest.

YORKSHIRE BLUE STILTON

Creamy, sweet, herbaceous and mild, Yorkshire Blue is an ideal introduction to blue cheese. With age, the flavour deepens and becomes more complex without compromising the mellow creaminess.

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

AFTER DINNER 25ml / 50ml

WHISKY / WHISKEY

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

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

ARBEG 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

