



DINNER MENU

OUR BREAD & HENDOS BUTTER

RAFTERS SIGNATURE SNACKS

Crispy quails egg, truffle mayo & Little mesters cheese tart

HAND DIVED ORKNEY SCALLOP

Cucumber, Avocado & Ponzu

ISLE OF WIGHT TOMATOES

Goats cheese, garden herbs & Elderflower

CORNISH JOHN DORY

Smoked bacon, St Austell bay mussel chowder & chive

WORTLEY ESTATE LAMB

Courgette, Basil & Artichoke

OPTIONAL CHEESE COURSE -£12pp

Lancashire Bomb, Delice de Bourgogne & Howgate

LEMON POSSET

Earl Grey tea & Black sesame

ENGLISH STRAWBERRY MOUSSE

Nevado White chocolate, Elderflower & Meringue

PISTACHIO MACARON

£80pp

Supporting our amazing local suppliers

(Our cow Molly, GW Price, Sheffield honey, Andrews butchery, Moss valley fine meats, MSK ingredients, Sheffield catering supplies, Henderson's relish, Locksley distillery, Priory vodka, Starmore Boss & Rafters garden