

Menu Two £80pp

Tables available from 8-8:45pm the table is yours for the evening
To avoid disappointment on the evening we are asking for pre orders for the
whole party

Rafters Signature Bread
Henderson Relish Butter

“Platillos” my beginning
a selection of snacks to share

To Start...

Hand Dived Scallop Tartare
yuzu & cucumber

Moss Valley Pork Belly
cooked for 72 hours, fermented cabbage & maple

Slow Poached Copper Maran Egg
Jerusalem artichoke & cep ragu

To Follow...

Fillet of Beef
BBQ rib, red cabbage ketchup & bone marrow sauce

BBQ Cornish Monkfish
confit cauliflower, leg meat ravioli & toasted almond sauce

Butternut Squash Wellington
hazelnut, nasturtium pesto & Mrs Kirkhams

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Optional Cheese Course... 3/5/7

To Finish...

Pre dessert

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72% Peruvian Chocolate Mousse
cherry & woodruff

Duck Egg Custard Tart
nutmeg, plum & app