

7 COURSE MENU

RAFTERS SIGNATURE SNACKS

OUR BREAD & HENDOS BUTTER

HAND DIVED SCALLOP
jalapeño, green pepper & lime

ENGLISH ASPARAGUS
goats curd, lemon & chicken skin

CONFIT SEA TROUT
fermented lettuce, buttermilk & dill

TRIPLE COOKED JERSEY ROYAL
wild garlic pesto & smoked cultured cream

BBQ LAMB
courgette, basil & tomato

“WHITE”

APRICOT
almond & sweet cheese

RAFTERS MACARON

OPTIONAL CHEESE BOARD
£16pp

£90pp

£65pp optional wine pairing