

## DINNER MENU

OUR BREAD & HENDOS BUTTER  
RAFTERS SIGNATURE SNACKS

TO START

WILD VENISON TARTARE  
**juniper, mushroom & soy**

SALT BAKED CELERIAC  
**brown butter hollandaise & nasturtium**

CURED WILD SEA TROUT  
**dill, horseradish & buttermilk**

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TO FOLLOW

ISLE OF GIGHA HALIBUT  
**Ibérico ham, St Austell Bay & chive**

DRY AGED RIB-EYE  
**broccoli, black garlic & 72 month parmesan**

YUKON GOLD POTATO GNOCCHI  
**shitake, cured egg yolk & truffle**

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OPTIONAL CHEESE BOARD -£12pp  
**Lancashire Bomb, Deliceéde Bourgogne & Howgate Blue**

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TO FINISH

BAKED VANILLA CHEESECAKE  
**apples from Tom's garden & blackberry**

BULLION CHOCOLATE  
**cherry & pistachio**

£65pp