

Raymond's

Feasting menu

£50pp

For the table

Bread & oil, fish crackling, saucisson

Plates

Chicken schnitzel, cafe de vadouvan butter
Scallop crudo, blood orange, chilli, smoked ginger, coriander oil
Seasonal salad, ricotta salata, almond, pear & quince vinaigrette

To follow

Wood-fired pork chop, trotter jus & bitter leaves
Fried potatoes, burnt onion butter, chives
Heritage carrots, horseradish crème fraîche, brown butter

(20oz Salt aged sirloin +£13pp supplement, 4 people minimum)

Dessert

Custard panna cotta, Yorkshire rhubarb
Chocolate orange Basque cheesecake

(Cheese, 'hobnobs', honey butter £4pp supplement, 2 people minimum)

Please inform waiting staff of any allergens & dietary requirements.

A discretionary 10% service charge will automatically be added to your bill.