

# Raymond's

## *Snacks*

- Maldon rock oyster, fermented tomato (gf) 4
- Bread rolls & cultured butter (v) 6
- Fish crackling, chive powder, garlic & onion sour cream (gf) 5.5
- Saucisson (gf) 7.5
- Salumi croquettes 8

## *Plates*

- Isle of Wight tomatoes, ricotta, pickled shallot, anchovy & basil (gf) 9
- Fried potatoes, red pepper butter, manchego (v,gf) 8.5
- Spring greens, green goddess, chilli pangratatto (v) 9.5
- Courgette, lemon labneh, peas, hot honey (v)(gf) 9
- Market salad, beetroot, smoked grapes, tarragon mustard, comté (gf) 9
- Tuna crudo, chilli aioli, melon, cucumber, dill 13
- Dexter beef tartare, beef fat sourdough, Dijon 14
- Chalk stream trout, watercress sauce, sauce vierge (gf) 15
- Rolled lamb belly, spring pea salad, lamb jus (gf) 15.5
- Woodfired 1/2 chicken, puttanesca, lemon gremolata (gf) 17.5
- Salt aged pork chop, trotter jus, wholegrain mustard (gf) 23
- 20oz Salt aged bone in sirloin, sauce lyonnaise (gf) 54

## *After dinner*

- Nottingham strawberries & cream, almond sponge, Pedro Ximénez (v) 9.5
- Basque cheesecake, cherry compote (v,gf) 9
- Lemon tart, crème Chantilly (v) 9

Please inform waiting staff of any allergens & dietary requirements.

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

# Raymond's

## Set Friday Lunch Menu

£24pp

*Choose one dish from each section below.*

Bread rolls & cultured butter (v)

Fish crackling, chive powder, garlic & onion sour cream (gf)

Saucisson, pickles (gf)

Market salad, beetroot, smoked grapes, tarragon mustard, comté (gf)

Isle of Wight tomatoes, ricotta, shallot, anchovy & basil (gf)

Fried potatoes, red pepper butter, manchego (v,gf)

Courgette, lemon labneh, peas, hot honey (v)(gf)

Chicken schnitzel, fried egg, anchovy, capers

Rolled lamb belly, spring pea salad, lamb jus (gf)

Chalk stream trout, watercress sauce, sauce vierge (gf)

Mushroom risotto, parmesan (v,gf)

### *Set wine*

*White* - Siria – Malvasia Fina – Fonte Cal, Bal da Madre Branco, Beiras, Portugal, 2022 +6

*Rose* - Tinta Roriz – Touriga Nacional, Bal da Madre Rosé , Beiras, Portugal, 2023 +6

### *Supplements*

Basque cheesecake (v,gf) +7

Maldon oyster +4 each

Please inform waiting staff of any allergens & dietary requirements.

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

# Raymond's

## White

125/500/750

Arinto – Avesso – Loureiro, 'Pipa Do Canto', Vale Mercê,, Vinho Verde, Portugal 2024 (organic)	5/20/30
Grillo, 'Libellula', Terre di Vita, Sicily, Italy, 2024	5.5/22/33
Verdeca, 'Talò', San Marzano, Puglia, Italy, 2025	6/24/36
Sauvignon Blanc, Charme de Loire, Jean-Marie Reverdy et Fils, Loire, France, 2024	6.5/26/39
Viognier–Sauvignon Blanc, 'Micro-Cosme', Château de Saint Cosme, Vin de France, 2024	7/28/42
Riesling, 'Corralillo', Matetic Vineyards, Casablanca Valley, Chile, 2025 (biodynamic)	7.5/30/45
Grüner Veltliner, Weingut Pitnauer, Carnuntum, Austria, 2024	8/32/48
Chardonnay, 'Old Stage' Monterey, USA, 2022	8.5/34/51
Gewürztraminer, 'Pollen', Unico Zelo, Polish Hill River, Clare Valley, South Australia 2023 (low intervention)	8.5/34/51
Rioja Blanco, Las Parcelas, Bodega Bideona, Rioja Alavesa, Spain 2024	9/36/54
Chenin Blanc, 'The Lark' Olifantsberg, Breedekloof, South Africa, 2023	9.5/38/57
Albariño, Ponte da Barca, Bodegas Chaves, Galicia, Spain, 2023 (organic)	9.5/38/57
Gavi di Gavi, 'Barabba', Roberto Ghio, Piedmont, Italy, 2024 (organic)	9.5/38/57
Chablis, Thomas Labille, Burgundy, France, 2024	10.5/42/63
Pinot Gris, Justin Boxler, Alsace, France, 2022 (organic)	10.5/42/63
Sancerre, Eric Louis, Loire Valley, France, 2024 (organic)	11/44/66
Beaujolais Blanc, Sebastian Besson, Domaine du Penlois, Beaujolais, France, 2023 (organic)	11/44/66
Riesling, 'Yellow Seal', Schloss Johannisberg, Rheingau, Germany 2024	11.5/46/69
Chardonnay, 'Deluxe Seven', The Heretics, Crouch Valley, Essex, England, 2023	11.5/46/69
Chablis, 'La Boissonneuse', Julien Brocard, Burgundy, France, 2023 (biodynamic)	13/52/78

# Raymond's

## Red

125/500/750

Saperavi, Vachnadziani Winery, Kakheti, Georgia, 2024	5.5/22/33
Sangiovese - Montepulciano, 'Viabore', Rosso Piceno, Carminucci, Marche, Italy 2023	5.5/22/33
Pinot Noir, 'Les Colombiers', Pays d'Oc, Languedoc, France, 2024 (organic)	6.5/26/38
Malbec, '...Not Another', Uco Valley, Mendoza, Argentina, 2024	7/28/42
Primitivo di Manduria, 'Talò', San Marzano, Puglia, Italy, 2023	7/28/42
Cabernet Franc, Domaine Lavigne, Saumur Champigny, Loire, France 2024	7.5/30/45
Merlot, 'Un Dimanche en Famille', Château Lestrille, Vin de France, NV	7.5/30/45
Beaujolais Villages, Sebastian Besson, Domaine du Penlois, Beaujolais, France, 2023 (organic)	8/32/48
Syrah, Olifantsberg, Bredekloof, South Africa, 2019	8/32/48
Rioja, 'Costumbres', Vinos en Voz Baja, Rioja Oriental, Spain, 2022 (organic)	9/36/54
Carménère, 'Corralillo', Matetic Vineyards, Colchagua Valley, Chile, 2022 (biodynamic)	9/36/54
Barolo Riserva, Costa di Bussia, Piedmont, Italy, 2019	12/48/72
Gigondas, Chateau de Saint Cosme, Rhône, France, 2023 (organic)	13/52/78

## Chilled Reds

125/500/750

Grenache, 'Bee-Side', Languedoc-Roussillon, France, 2023	8.5/34/51
Mission, 'Marina', Sabelli-Frisch, Lodi, California, USA 2020 (low intervention)	9/36/54
Cinsault-Syrah-Carignan, 'Genesis', Mas de Daumas Gassac, Languedoc, France, 2024 (organic)	9/36/54

## Rose

125/500/750

Touriga Nacional, 'Pipa Do Canto', Vale Mercê, Vinho Verde, Portugal 2024 (organic)	5/20/30
Grolleau - Cabernet Franc, 'Les Grands Cèdres', Rosé d'Anjou, Loire, France, 2025	6/24/36
White Zinfandel, 'Mariediam', Sabelli-Frisch, Lodi, California, 2022 (low intervention)	8.5/34/51
Rosé Grand Cuvée, Château des Sarrins, Côtes de Provence, France 2024 (organic)	9/36/54
Pinot Noir, 'Cantillon Rosé', The Heretics, Crouch Valley, Essex, England, 2024	9.5/38/57

# Raymond's

## Orange

125/500/750

Viognier blend, 'OR-ANGE', Château de Jau, Languedoc, France, 2024 (organic)	7.5/30/44
Field Blend, 'Amber', Between Five Bells, Victoria, Australia, 2021	8.5/34/51
Soave Classico Superiore, 'Bucciato', Ca'Rugate, Veneto, Italy 2022 (organic)	9.5/38/57
Muscat Blanc, 'L'Orange de l'Ou', Côtes Catalanes, Roussillon, France, 2022 (organic)	10.5/42/63

## Sparkling

Gls/Btl

Prosecco, 'Amata', Treviso, Veneto, Italy, NV	6/36
Lambrusco Rosso, Medici Ermete, 'La Favorita', Emilia Romagna, Italy, NV	6.5/39
Crémant du Jura, Jean-Luc Mouillard, Jura, France, NV (organic)	9/54
Col Fondo, 'Col 23', Tillingham, East Sussex, England 2023 (biodynamic)	9.5/57
Pet-Nat, 'TraBulles', Chai Saint Olive, Lyon, France 2024 (low intervention)	10/60
Rondo-Regent-Cabernet Cortis, 'Piesecco', Winnica Silesian, Lower Silesia, Poland, NV	11.5/69
English Sparkling, Hundred Hills, 'Preamble No2', Oxfordshire, England, 2019 (low intervention)	12.5/75

## Champagne

Gls/Btl

Champagne Palmer & Co, La Reserve, Montagne de Reims, France, NV	12.5/75
Champagne EPC, Blanc de Noirs, Côte des Bar, France, NV	13.5/81
Champagne EPC, Blanc de Blancs Grand Cru, Côte des Blancs, France, NV	105
Champagne EPC, Rosé, Coteaux du Sézannais, France, NV	115
Champagne Palmer & Co, La Reserve, Montagne de Reims, France, NV, Magnum 1.5L	150

## Sweet & Fortified Wine

75ml/Btl

Port, 'Trudy', Niepoort, Douro, Porto, Portugal (1 litre)	6.5/80
Moscatel, Naturalmente Dulce, Finca Antigua, La Mancha, Spain, 2024 (375ml)	7/35
Riesling Auslese, Weingut Balthasar Röss, Hattenheim Nußbrunnen, Rheingau, Germany, 2017 (375ml)	11/55
Solaris, Szlachetny Zbiór (Late Harvest), Winnica Turnau, West Pomerania, Poland, 2025	12.5/62

# Raymond's

## Draught Beer

Asahi 5%	6.8
Pillars Brewery Pilsner (GF) 4%	7.5
Raymond's Hazy Pale 4.6%	7.5

## Cider

Galipette Brut	6
Galipette Rosé	6

## Cocktails

Sour Cherry Negroni	12.5
Old Fashioned	12.5
Tammy's Margarita	12.5

## Gin / Vodka / Rum

East London Liquor Project	4.5
----------------------------	-----

## Whiskey

Akashi blend	6
Yamazaki single malt	9
Akashi 5yr sherry cask	12

## Tequila & Mezcal

Arquitecto Blanco	5.5
Ojo de Tigre	5.5
Patron XO coffee	6

## Soft drinks

Soda water	3.5
Lemonade	3.5
Tonic water	3.5
Ginger Ale	3.5
Coke / Coke Zero	3.5
Still / Sparkling water	4.5

## Fruit juice

Mango / Orange / Pink grapefruit / Cloudy apple	4
--	---

## Coffee / Tea

Espresso	3
Americano	3.5
English Breakfast	3.5
Peppermint	3

## Low & Non-alcoholic

Asahi (330ml) 0.0%	4.5
Clear Head IPA 0.5% (440ml)	7
Galipette Cider 0.0%	6
NON 1 Salted Raspberry and Chamomile 0.0%	7/42
NON 2 Caramelised Pear & Kombu 0.0%	7/42
Blanc de Blancs, 'Levin' Villa Noria, Languedoc, France, NV 0.0%	5.5/33