

Bin No	Vintages may be subject to change	House Wines	125ML	175ML	250ML	75cl
101.	VIURA. PLENO BLANCO. 2017/18. (SPAIN)		£3.95	£4.95	£6.10	£17.95
102.	AFRIKAN RIDGE CHENIN BLANC 2017/18. (S. AFRICA)		£4.35	£5.35	£6.50	£18.95
103.	DRY RIVER. CHARDONNAY 2017/18. (AUSTRALIA)		£4.35	£5.35	£6.50	£18.95
104.	VISTAMAR BRISA SAUVIGNON BLANC 2018/19. (CHILE)		£4.95	£5.95	£6.95	£20.50
105.	PINOT GRIGIO WATERS EDGE. 2017/18. (MOLDOVA)		£5.20	£6.20	£7.20	£20.95
House ROSÉ WINES						
106.	GARNACHA PLENO. ROSADO PRINCIPE DE VIANA 2017/18. (SPAIN)		£3.95	£4.95	£6.10	£17.95
107.	STALLIONS LEAP ZINFANDEL ROSE (USA)		£4.60	£5.60	£6.80	£19.95
108.	PINOT GRIGIO BLUSH IL CAGGIO 2017/18. (ITALY)		£5.20	£6.20	£7.20	£20.95
House RED WINES						
109.	TEMPRANILLO. PLENO TINTO PRINCIPE DE VIANA. 2017/18. (SPAIN)		£3.95	£4.95	£6.10	£17.95
110.	DRY RIVER SHIRAZ 2017/18. (AUSTRALIA)		£4.35	£5.35	£6.50	£18.95
111.	BRISA CABERNET SAUVIGNON 2017/18. VISTAMAR (CHILE)		£4.95	£5.95	£6.95	£20.50
112.	BRISA VISTAMAR MERLOT. 2017/18 (CHILE)		£4.95	£5.95	£6.95	£20.50
113.	MALBEC. 2017/18. THE BRAND (CHILE)		£5.20	£6.20	£7.20	£20.95

Raffles Brasserie and Bar

If sat inside we will be offering table service,
 If sat outside please order at the bar, respecting social distancing
 of staff & guests, , please be aware our food is cooked to order and so does take time es-
 pecially operating with new systems in place

MAIN WINE LIST

WHITE WINES

Bin No

1: MUSCADET DE SEVRE 2017/18. £26.95 (1/2 £14.95)

2: SANCERRE A.C. 2017/18. £40.00 (1/2 £21.50)

3: MACON BLANC VILLAGES. AC. 2016/17. £34.00

4: CHABLIS A.C. 2017/18. SEGUINOT-BORDET. £38.00 (1/2 £21.50)

5: POUILLY FUISSE A.C. 2016/17 £55.00

6: PIESPORTER 2016/17. GERMANY £20.95

8: MURPHY'S CHARDONNAY 2017/18 AUSTRALIA £25.95

9: BROOK RIDGE SAUVIGNON BLANC 2017/18 N/Z £29.95

10: FALSE BAY CHENIN BLANC 2017/18 SOUTH_AFRICA £26.95

RED WINES

13: BORDEAUX A.C. CHATEAU DE COSTIS. 16/17 £25.95

14: BEAUJOLAIS VILLAGES A.C. 2017/18 £27.95 (1/2 £16.50)

15: BROUILLY A.C. 2015/16. £34.00

16: COTES DU RHONE A.C. 2017/18. £25.50 (1/2 £14.50)

17: CHATEAUNEUF DU PAPE. A.C. 2016/17 £52.00

18: SAINT EMILION GRAND CRU. AC. 2012/13. £48.00

19: RIOJA VEGA CRIANZA SPAIN 2015/16 £28.95 (1/2 £15.50)

20: CHIANTI. CLASSICO D.O.C.G. 2014/15. £38.00

21: MURPHY'S SHIRAZ 2017/18. AUSTRALIA £25.95

22: NIKA TIKI PINOT NOIR 2015/16 N.ZEALAND £32.00

23: FOUNDSTONE MERLOT 2016/17 AUSTRALIAN £27.95

24: CABERNET SAUVIGNON V9 2017/18. CHILE £28.50

25: FALSE BAY PINOTAGE 2016/17. SAFRICA 25.95

CHAMPAGNE & SPARKLING WINES

26: CHAMPAGNE J. ROBERT. BRUT. N.V. £28.95 £54.00

27: CHAMPAGNE POL ROGER. N.V. £82.00

28: CUVÉE DOM PERIGNON VINTAGE. £255.00

29: PROSECCO PERGOLA. ITALY £24.95

30: VIVO ROSE. SPUMANTE. ITALY £24.95

31. CAVA BRUT. CASTELL LORD SPAIN £24.95

DESSERT WINE 37. MONBAZILLAC A.C. 2015/16. 1/2 £16.95

32. MONBAZILLAC A.C. 2015/16. £16.95

A taster of our bar drinks, full menu

at the bar for more suggestions

Draught— Carlsberg £4.45pt 1/2 £2.25 San Miguel £4.90 pt 1/2 £2.55

Tribute, Ales £4.40pt 1/2 £2.25 Guinness £5.00pt 1/2 £2.55

Bottles—Bud, Corona, Peroni £4.40 Fruit Cider, £4.50

Soft Drinks—Appetiser £2.95 J2o £2.95

Conish Orchard Fruit Juices £3.30 Elderflower Presse £3.30

Pepsi / Diet Pepsi / Lemonade— Dash £1.10 1/2 pt £2.25 pt £3.80

Gin 25 ml Gordons, Beefeater £3.20 Plymouth,, Whitley Neill £3.40

Bombay £3.60 Hendricks £3.70

Tarquins, , Trevethan, £4.60

Vodka 25ml Smirnoff £3.20

Grey Goose £4.80 House Double £4.40

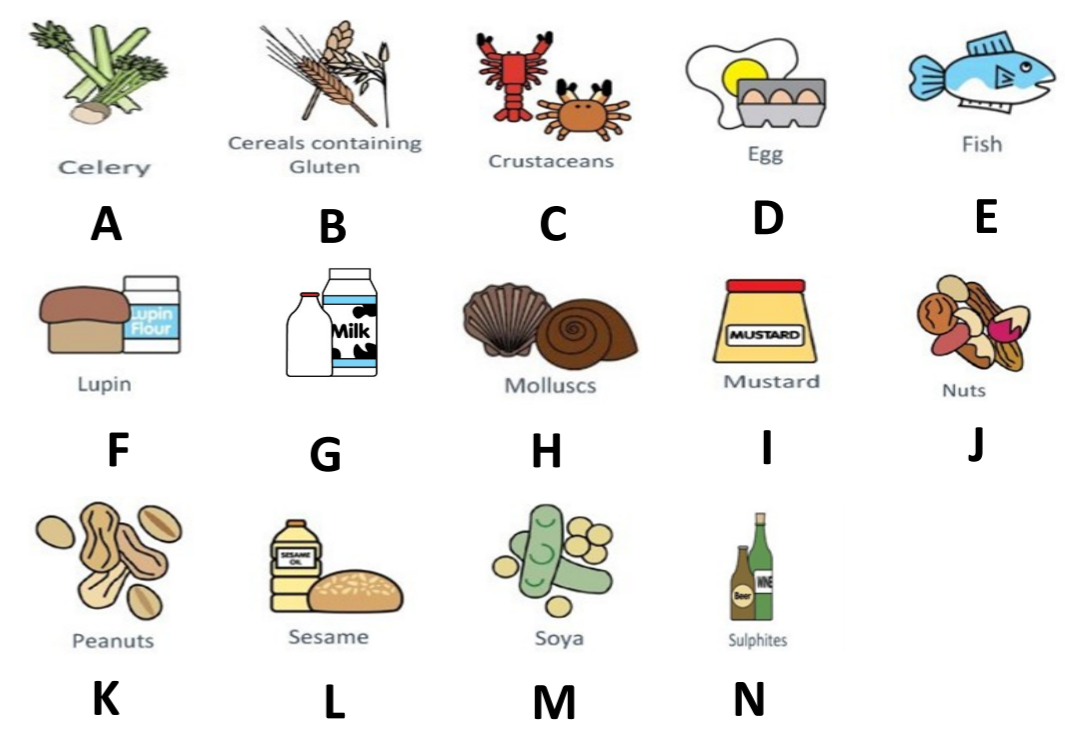
Rum 25ml Bacardi, Captain Morgan £3.20 Morgan Spice,

Dead Mans Fingers £3.60

Whisky 25ml Bells, F.Grouse £3.20 Hse Double £4.40 Jamesons, Jack Daniels, Southern Comfort £3.50 Single Malts 25ml £4.80

Mixers Baby £1.90 Baby Juice £2.00 Fevertree £2.50

Liqueur Coffee's £5.95 Calypso, Irish, French, Caribbean



Food is sourced locally where ever possible for you to enjoy.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your email, when making your order. Please be aware whilst every care will be taken we cannot guarantee no traces of allergen products in dishes. Weights are based on raw products. Fish bones and shell maybe present in fresh fish dishes.

Starters served 12:30 pm to 8:30pm

Soup of the day
served with bread Roll (A/B/D/G) - £5.95

Panko Breaded Squid Rings with Garlic Aioli (A/B/D/R/H/M) -£7.75

Chefs Own Chicken Liver Pate with Chutney and Toast (B/G/N)
£6.95

Warm Smoked Salmon and Brie
served on bed of mixed leaved with Balsamic Vinaigrette -
(E/G) £8.95

Hannafore Breaded Fish Cake
with Tartare sauce served on mixed leaves— (B/C/D/E/G)£6.95

Watermelon Beetroot and Goats Cheese Salad
with toasted pine nuts -(G/J) £5.95

Selection of Cured Continental meats
with olives, cream cheese pepper and olive bread (B/G)-£8.25

Classic Prawn Cocktail served with Brown Bread (B/C/D/I) £8.50

West Country Moules
Mussels cooked in Cornish cream, garlic, butter and shallots
with white wine (B/C/D/I) £8.95

Sandwiches Baguettes 12.30pm till 6.30pm

Served with a Salad Garnish, & Crisps
on Brown Or White Bread

Mature Cheddar & Pickle (B/G/I) £6.75

Free Range Egg, Cress & Mayo (B/D/G/I) £6.75

Honey Roasted Ham & Tomato Chutney (B/G/I) £7.50

Roast Beef & Horseradish Cream (B/D/I/G)-£8.00

Prawns in Mary Rose Sauce (B/C/D/G/I)£8.50

Smoked Salmon Cream Cheese & Rocket (B/E/G/I)£8.75

Tuna and Red Onion with Mayo (B/D/E/G/I)£7.50

Fresh Local Crab with Mayo and Hint of Sweet Chilli
(subject to availability) (B/C/G/I) £8.95

Make your Sandwich a Baguette for an additional £1.00

Specials

Starter One— Deep-fried Whitebait with Tartar Sauce
— £6.95

Starter Two: Smoked Duck with Apple & Walnut Salad –
£6.95

Main One: Braised Lamb Shank with Creamed Mashed
Potato, Peas and a Rich Gravy –£13.95

Main Two: Cajun Chicken Burger with Coleslaw & Chips
–£13.95

Main Courses served 12:30 to 8:30pm

Platters & Salads... (Cold Selection)

Fish Assiette -Greenland Prawns, Crab & Smoked Salmon
with Bistro Leaves, Seafood Sauce ,and bread roll
(B/C/E/G/I) £16.25

Duo of Meats Roast Beef & Honey Roasted Ham, Salad,
Coleslaw, Pickled Onion, Piccalilli (B/D/G) £12.95

Local Crab Salad served with Salad and Crusty Roll
(B/C/G/I) £16.95 (subject to availability)

Traditional Ploughman's Salad Cheddar, Brie, Stilton,
Gammon Ham, Pickled Onions, Chutney and Crusty Roll
(B/I/G) £15.95

Main Courses served 12:30 to 8:30pm

Catch of the Day, served steamed, grilled or Pan fried,
served with Chip or Buttered Potatoes and Peas (G)
£13.25

Beer Battered Fish and Chips, fried in a Crisp Beer
Batter served with peas and tartar sauce (B/D/E/I) £13.25

West Country Moules and Frites local mussels cooked
with Cornish Cream, Garlic and Shallots served with
Chips (B/C/H) £16.50

Whole Tail Breaded Scampi served with Chips or
buttered Potatoes with Peas or salad and Tartar
Sauce (B/C/G/H) £12.95

Char Grilled Gammon Steak with Fried Egg, served
with Chips or Buttered Potatoes and Peas or Salad
(D/G) £12.25

BBQ Chicken Melt served with Chips or Buttered
Potatoes, Peas or Salad (G)£12.25

Cracked Black Pepper and Sea Salt Beef Burger
served with Chips or buttered Potatoes, Onion Rings
and Coleslaw (A/B/D/G) £12.25

8oz Sirloin Steak served with Grilled Tomato, Flat
Field, Mushroom Onion Rings with either Chips or
buttered Potatoes, Peas or Salad £19.95

8oz Pork Steak served with Grilled Tomato, Flat Field,
Mushroom Onion Rings with either Chips or buttered
Potatoes, Peas or Salad £15.50

Add a Sauce for £2.25
(cracked Black Pepper, Blue Cheese or Dianne)

Vegetarian and Vegan

Somerset Brie and Beetroot Tart with Chips or
Buttered Potatoes and Salad £12.95

Roasted Vegetable Lasagne served with Chips or
Buttered Potatoes and Salad (A/B/D/G/I) £12.95

Oven Baked Vegan Burger, with Chips or Potatoes
and Salad (B/G) £12.95

Portabello Mushroom, Sweet Potato and Stout Tart
(Vegan) served with Either Chips or Potatoes
and Salad £12.95

Sides... Chips, Salad, Coleslaw, Buttered Potatoes,

Garlic Bread, Onion Rings £3.25 per portion

Cheesy Garlic Bread or Cheesy Chips £4.50

Children Menu—10 years + under All £6.25 each-

Chicken Bites (B/I/G) or 2x Grilled Sausage (B/G) or Battered
Fish Goujons (B/F/G) or 4oz Beef Burger (B/G)

Served with Chips Or Potatoes, & Baked Beans Or Peas

Chefs Pasta with Tomato & Basil Sauce Topped with
Cheese £6.25 Add Ham £1.50 (B/G) served with Garlic
Bread

Dessert: Vanilla Ice Cream, (G), Fresh Fruit Salad, Apple
Pie (B/G) Chocolate Brownie (B/D/G) £3.25 each

Desserts

Dessert 1: Warm Apple Flan £5.75

Dessert 2: Caramelised Orange Cheesecake £5.75

Dessert 3: Black Forest Gateaux £5.75

Dessert 4: Lemon Meringue Pie £5.75

Ice-cream: 3 scoops £5.95 or One Scoop £2.50

A Selection of Cheese, Biscuits & Chutney £8.25

Cream Teas served 12:30 to 6:30pm

Traditional Cornish Cream Tea

Two scones, Jam and Cornish Clotted Cream and a pot
of Tea for One £5.95

Hot Beverages

Filtered Coffee: per cup £1.95 or Per Person per Pot £3.50

Americano £2.50 Flat white £2.90 Cappuccino £2.75

Café Latte £2.75 Espresso £2.20 Dbl £2.85 Mocha £3.00

Hot Chocolate £2.75