



### **Sharing**

*Rafferty's sharing board - Mussels, chicken wings, ham croquettes, padron peppers & marinated olives £19.50*

*Seafood sharing - calamari, mackerel escabeche, grilled pesto mussels, chorizo prawns & fish goujons £19.50*

*Baked camembert with rosemary and garlic, red onion jam and crostini's £10.95*

*Charcuterie sharing Slate with Shaved Parmesan, Dressed Rocket and Dill Pickles £11.50 GF,*

### **Tapas Style**

*Our favourite little plates, we advise 1 or 2 to start or a selection to share. We can even make them larger!*

*Ham croquettes £5.95 (£3.00 each) Courgette fritters & pine nuts £5.50 Patatas bravas £4.00 Padron peppers £4.50*

*Sriracha, pancetta & parmesan fries £4.50 Beef & blue cheese slider burgers £5.75 (£3.00 each)*

*Cornish mackerel escabeche £4.75 Fish Goujons with Tarter Sauce £4.75*

### **Starters**

*Pan-fried garlic prawns with chorizo and chilli, what's not to love! £ 7.50 GF*

*Cornish mussels cooked with Cornish ale and smoked pancetta £7.50 (Main Size £14.00) GF*

*Honey & soy chicken wings £7.25*

*Calamari deep fried in pimentón with aioli £7.50 GF*

*Salt hake scotch egg with beetroot aioli £6.95*

*Whole fried whitebait with Lime Aioli £6.75*

### **The Steaks**

*5oz Open sirloin sandwich with wasabi mayo, crisped onions and skinny fries £14.50*

*"Surf & Turf" 8oz cornish fillet steak, tempura prawns, sauté potatoes and peppercorn sauce £29.95 GF*

*8oz 28 day hung rib eye £23.50*

*8oz 28 day hung sirloin steak £22.95*

*Both chargrilled and served with thin cut chips, button mushrooms and tomato GF*

*Extras: onion rings £2.50, button mushrooms £2.50, blue cheese or peppercorn sauce £2.75,  
garlic or béarnaise butter £1.50*

### **Main Size Dishes**

*Roasted pork belly with roasted shallots, kale, sauté potatoes and pork & red wine jus £17.50*

*Pan-fried Cornish hake with a spicy fennel and cannellini bean cassoulet £18.50*

*Wild mushroom and red wine risotto £14.95*

*"Bouillabaisse" - A classic French seafood stew filled with Cornish fish & shellfish and topped with rouille £19.50*

### **Side Portions:**

*Skinny fries £3.50, Sauté potatoes £3.50, Seasonal veg £3.50, Onion rings £2.50, Tomato & red onion salad 3.50,*

*Marinated olives £3.50, Button mushrooms £2.50, Barnecutt's bread & olive oil £3.50,*

For reservations please call (01841) 531112 or visit our website [www.raffertyscafewinebar.co.uk](http://www.raffertyscafewinebar.co.uk)

Please make one of our team aware of any food allergies you may have so we can advise you on which dishes are suitable



### White Wines

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|---|--------------------|---------------|
| <b>1. Valdecaz Verdejo 2017, Spain</b>  | <b>175ml</b>       | <b>£4.35</b>  |
| Our house wine for the last six years with each vintage improving, this Verdejo is light & fresh in style".                           | <b>250ml</b>       | <b>£6.15</b>  |
|   | <b>50cl</b>        | <b>£12.95</b> |
|   | <b>75cl Bottle</b> | <b>£18.50</b> |
| <b>2. Cielo Trebbiano Pinot Grigio 2017, Italy</b>  | <b>175ml</b>       | <b>£4.90</b>  |
| "It's hard to find a good Pinot Grigio but we think we've found one. Refreshing lemon notes with a crisp finish".                     | <b>250ml</b>       | <b>£7.00</b>  |
|   | <b>50cl</b>        | <b>£14.95</b> |
|   | <b>75cl Bottle</b> | <b>£21.00</b> |
| <b>3. Domaine Le Bosquet, Sauvignon Viognier 2016, France</b>   |                    | <b>£23.50</b> |
| "Fresh and young with gooseberry and tropical notes from the Viognier".   |                    |               |
| <b>4. Adega de Moncão Vinho Verde 2017, Portugal</b>  |                    | <b>£21.50</b> |
| "Lively citrus character with a refreshing spritz on the finish".   |                    |               |
| <b>5. Domaine Castelnau Picpoul de Pinet 2017, France</b>   |                    | <b>£25.95</b> |
| "Refreshingly crisp, lime notes and hints of grapefruit".   |                    |               |
| <b>6. Snapper Rock Sauvignon Blanc 2018, New Zealand,</b>   | <b>175ml</b>       | <b>£6.30</b>  |
| The producer James Leary visited us in April and his enthusiasm for winemaking was infectious "Aromas of                              | <b>250ml</b>       | <b>£8.95</b>  |
| gooseberry develop on a crisp palate with hints of blackcurrant."   | <b>50cl</b>        | <b>£17.75</b> |
|   | <b>75cl Bottle</b> | <b>£26.50</b> |
| <b>7. Monte Tondo Soave 2017, Italy</b>   |                    | <b>£29.95</b> |
| "Lovely minerality and depth, this is Italy with the sun shining".  |                    |               |
| <b>8. Trevibban Mill Harlyn 2017, Cornwall</b>  |                    | <b>£33.50</b> |
| A cracking wine from our neighbours at Trevibban "An interesting and exciting blend, off dry with citrus notes and a touch of honey". |                    |               |
| <b>9. Domaine Clairneaux Sancerre 2017, Loire France</b>  |                    | <b>£39.95</b> |
| "It's a delicious, stylish Sancerre that has a beautiful aromas and fine mineral nature".   |                    |               |
| <b>10. Domaine Meix Foulot Mercurey, 2016 Burgundy France</b>   |                    | <b>£49.95</b> |
| "A recent find from our spring trip to Burgundy, this is stunning."   |                    |               |

### Rosé

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|--|--------------------|---------------|
| <b>3. Gemme Rosé 2017, France</b>  | <b>175ml</b>       | <b>£4.90</b>  |
| "This pale rosé is refreshing with summer berry notes and a crisp finish".   | <b>250ml</b>       | <b>£6.50</b>  |
|  | <b>50cl</b>        | <b>£12.95</b> |
|  | <b>75cl bottle</b> | <b>£19.50</b> |
| <b>12. Snapper Rock Sauvignon Blanc Rosé, 2017, New Zealand</b>  |                    | <b>£26.50</b> |
| "91% Marlborough Sauvignon Blanc, this is beautiful, elegant red berry aromas, delicate mineral notes with a refreshing enticing touch". |                    |               |

### Red Wines

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|---|--------------------|---------------|
| <b>13. Valdecaz Tempranillo 2017, Spain</b>   | <b>175ml</b>       | <b>£4.35</b>  |
| We had the Valdecaz when we opened our first wine bar d still love it . Gentle fruit notes, "rich with a balanced structure".   | <b>250ml</b>       | <b>£6.15</b>  |
|   | <b>50cl</b>        | <b>£12.95</b> |
|   | <b>75cl Bottle</b> | <b>£18.50</b> |
| <b>14. Ortonese Sangiovese Merlot 2016, Italy</b>   | <b>175ml</b>       | <b>£4.90</b>  |
| "Dark brambly fruit notes with a soft rich finish". A great choice with our Steak dishes  | <b>250ml</b>       | <b>£7.00</b>  |
|   | <b>50cl</b>        | <b>£14.95</b> |
|   | <b>75cl Bottle</b> | <b>£21.00</b> |
| <b>15. Domaine Castelnau Pinot Noir 2017, France</b>  | <b>175ml</b>       | <b>£5.25</b>  |
| "Some people say you shouldn't have red wine with fish, I'm not so sure! light cherry fruit with gentle tannins".   | <b>250ml</b>       | <b>£8.75</b>  |
|   | <b>50cl</b>        | <b>£17.00</b> |
|   | <b>75cl Bottle</b> | <b>£25.75</b> |
| <b>16. Valdeviña Malbec 2017, Argentina</b>   |                    | <b>£24.95</b> |
| "Rolling in rich damson fruits, gentle with a touch of spice".  |                    |               |
| <b>17. Groot Post, "The Old Man's Blend" 2017, South Africa,</b>  |                    | <b>£26.00</b> |
| "A down to earth easy drinking medium bodied wine which is soft & smooth, dark fruits on the nose with a touch of white pepper".  | <b>Magnum</b>      | <b>£49.50</b> |
| <b>18. Growers Touch Durif 2016, Australia</b>  |                    | <b>£26.25</b> |
| "A little something different from OZ, this grape variety was created by Dr Durif in Montpellier in 1880. If you like rich full reds, you will love this".  |                    |               |
| <b>19. Caiaffa Primitivo 2017, Italy</b>  |                    | <b>£32.50</b> |
| "Certified organic, Caiaffa do not use insecticides or pesticides in order to encourage a balanced ecosystem and work at one with nature.. Delicious dark cherry notes dancing with rich flavours".       |                    |               |
| <b>20. Ugarte Reserva 2012, Rioja Spain</b>   |                    | <b>£37.50</b> |
| "We fell in love with this and fought over who should take the bottle home. Rich in style with red berry fruits followed by hints of spice on a long finish".   |                    |               |
| <b>21. Domaine Edmund Cornu Bourgogne Rouge 2016, Burgundy France</b>   |                    | <b>£47.95</b> |
| "This was another little gem we found in the spring. Although it goes under Bourgogne Rouge, in truth it's a blend of Savigny, Cote de Nuits & Bourgogne. So really punches above its weight, a must try. |                    |               |
| <b>22. Cent'anni Amarone 2013, Italy,</b>   |                    | <b>£54.95</b> |
| "We first tried Amarone on our travels through Italy, we promised then it would be on our first wine list and it never disappoints . It's deep & rich with intense red fruits & a juicy palate".          |                    |               |

### Wine Specials

Wine is an important part of what we do and during the quiet season we love to travel and explore the vineyards around the world. We meet winemakers and find exciting wines from small producers, who like us are passionate in what they aspire too. Please check our specials for our latest gems.

### Sparkling Wines

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|--|--------------------|---------------|
| <b>23. Cielo Prosecco , Italy</b>  | <b>125ml</b>       | <b>£6.50</b>  |
| "Off dry, with refreshing citrus fruits and hints of pears. Ideal as an aperitif".   | <b>75cl bottle</b> | <b>£29.00</b> |
| <b>24. Trevibban Mill Black Ewe Pink Sparkling 2014, Cornwall</b>  |                    | <b>£47.95</b> |
| "Made in the traditional method, this sparkling rosé is full of delightful summer fruits and balanced characters. Fine bubbles and enticing acidity give the wine great finesse and elegance". |                    |               |
| <b>25. Bauguet-Jouette N.V., Champagne France</b>  |                    | <b>£49.50</b> |
| "On our way home from Burgundy in March we stopped and met Nicolas Bauguet , a small producer in the heart of Champagne producing a stunning, rich and complex wine with a lovely long finish. |                    |               |

### Dessert Wines

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|---|---------------|---------------|
| <b>26. A Growers Touch Botrytis Semillon 2013, Australia</b>                              | <b>50ml</b>   | <b>£6.00</b>  |
| "Complex and intense citrus fruits dance with honey and tropical fruit notes, divine!!!". | <b>37.5cl</b> | <b>£27.50</b> |

125ml servings of the wines by the glass are available, please ask.