

RAITHWAITE SANDSEND

between the sea and the moors

LUNCH MENU

NIBBLES

- Homemade Bread, Organic Butter, Smoked Sea Salt £4
Wild Pheasant Croquettes, Mulligatawny Mayonnaise £6.5
Kalamata Olives, Chilli and Citrus £4
Plaice Goujons, Tartare Sauce, Lemon £6
Roast Pepper & Chilli Hummus, Pickled Carrots £5

LINDISFARNE OYSTERS £3.50 EACH

- Sloe Gin Granita
Hot Rock-a-Fella
Lemon

LUNCH

- Spiced Pumpkin Soup, Sour Cream, Toasted Seeds £8
Blue Cheese Bruschetta, Pickled Walnuts, Pear £9
Yorkshire Cheddar Cheese Sandwich, Beetroot Chutney £8
Roast Beef Sandwich, Salad, Horseradish Cream £10
Scottish Mussels, Cider, Brassica, Smoked Bacon, Focaccia £12
Smoked Haddock Fishcake, Creamed Leek
& Yorkshire Cheese Fondue £12 / £16
Fortune's Kipper, Sourdough, Poached Eggs £11
Burger, Brioche Bun, Bacon & Onion Jam, Leeds Blue,
Triple Cooked Chips, Salad £16
Cheese of the Day, Yorkshire Tea Loaf, Fruit Butter £9

SIDES

- Citrus Glazed Carrots £3
Triple Cooked Chips £4
Buttered Brassica £4

AFTERNOON TEA

CREAM TEA

- Fruit Scone, Nutmeg Cream, Autumn Fruit Compote
Choose from our Extensive List of Tea & Coffee Specialities
£9 Per Person

INDULGENT AFTERNOON TEA

SAVOURY

- Roast Beef Sandwich, Horseradish Cream
Peppered Mackerel Pâté, Spelt Toasts, Apple Relish
Blue Cheese Bruschetta, Pickled Walnuts, Pear

SWEET

- Fruit Scone, Nutmeg Cream, Autumn Fruit Compote
Spiced Parsnip & Apple Cake, Maple Butter Icing
Roast Pumpkin & Lemon Meringue Tart
Red Wine Anise Poached Pear, Mint Crème Fraîche

LIGHT AFTERNOON TEA

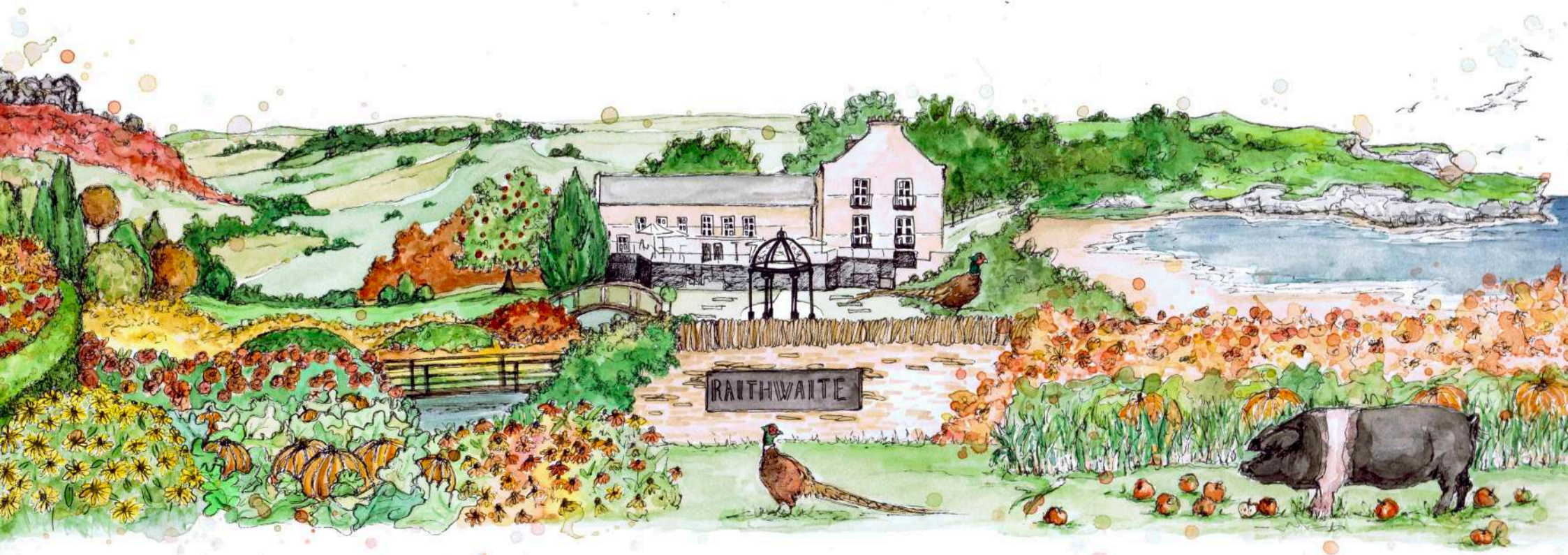
SAVOURY

- Cottage Cheese, Toasted Nuts & Seeds
Roast Pepper & Chilli Hummus, Pickled Carrots
Crispy Autumn Brassica, Squash Purée, Pumpkin Seeds

SWEET

- Gluten Free Scones, Local Yoghurt, Autumn Fruit Compote
Apple Tartlet, Cinnamon Sour Cream
Dark Chocolate Ganache, Spiced Granola
Honey Roast Squash, Aquafaba Meringue, Cinnamon Seeds

- Choose from our Extensive List of Tea & Coffee Specialities
Indulgent or Light Afternoon Tea £21 Per Person
English Sparkling Afternoon Tea £30 Per Person



ORGANIC WINE

SPARKLING	125ML / 750ML
Fascino Prosecco DOC Extra Dry, Veneto, ITA	£7 / £35
Llopert Brut Rosé Cava, Corpanart, SPA, 2018	£8 / £39
Domaine Grand Cremant du Jura Prestige NV, FRA	£50
Limney Estate 2015 Davenport, East Sussex, ENG	£12 / £60
Brut Reserve NV, Palmer & Co, FRA	£15 / £65
Rosé Reserve NV, Palmer & Co, FRA	£75
Champagne Duval-Leroy Brut, Côte des Blancs, FRA	£90
ROSE	175ML / 750ML
Tempranillo Rosado, Finca Cerrada, La Mancha, SPA, 2019	£6 / £25
PAF, Brillane Estate, Aix-en-Provence, FRA, 2019	£8.5 / £35
WHITE	175ML / 750ML
Viura, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Grillo 'Medoro', Sibiliana Sicilia DOC, Sicily, ITA 2020	£6.5 / £27
Pinot Grigio Riff, Alois Lageder, Trentino-Alto Adige, ITA, 2019	£7 / £29
Macabeu Côtes Catalanes, Tramontane, Roussillon, FRA, 2020	£7.2 / £30
Pinot Bianco, Alois Lageder, Alto Adige, ITA, 2019	£32
Savatiano 'Kleftes' Markou, Attica, GRE, 2020	£34
Picpoul de Pinet, Château Petit Roubié, FRA, 2020	£34
Sauvignon Blanc, Neudorf Tiritiri, Nelson, NZ, 2019	£9.2 / £38
Rioja 'Noralba' Blanco, Castillo de Mendoza, Rioja, SPA, 2020	£38
Grüner Veltliner 'Hundspoint', Gruber Röschitz, Weinviertel, AUS, 2019	£40
Chardonnay, Alois Lageder, Alto Adige, ITA, 2019	£40
Soave 'Colli Scaligeri' Sandro De Bruno, ITA, 2018	£44
Riesling, Millton Opou, Gisborne, NZ, 2016	£48
Macon-Villages, Les Sardines, Robert Denogent FRA, 2018	£58

RED

175ML / 750ML	
Tempranillo, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Nero d'Avola 'Beltramo', Sibiliana Sicilia DOC ITA, 2019	£6.5 / £27
Minervois Bastide, Chateau de Coupe-Roses Languedoc-Roussillon, FRA, 2019	£7 / £29
Merlot 'Egos', Cantine Provima, Marche, ITA, 2018	£7.2 / £30
Côtes-du-Rhône Terre Davau, Château de Manissy FRA, 2018	£7.8 / £32
Montepulciano d'Abruzzo, Luigi Valori, ITA, 2016	£34
Château Les Tours de Peyrat Vieilles Vignes, Côtes de Blaye Bordeaux, FRA, 2015	£35
Papaicannou Estate Nemea, Peloponnese, GRE, 2016	£38
Pinot Noir, Alois Lageder, Alto Adige, ITA, 2018	£9.5 / £40
Rioja Crianza 'Noralba', Castillo de Mendoza, Rioja SPA, 2017	£42
Valpolicella Ripasso Superiore Classico, La Dama, Veneto ITA, 2017	£42
Blaufränkisch, Nittnaus, Burgenland, AUS, 2017	£44
St Joseph Grand Pompee, Paul Jaboulet Aine, FRA, 2018	£60
Chateauneuf du Pape, Chateau de Manissy, FRA, 2017	£80

WHY ORGANIC WINE?

Here at Raithwaite we believe that great tasting wine and protecting the environment goes hand in hand. All our wines are organic which means that the grapes and soil have not been sprayed by pesticides, fungicides and chemical fertilisers, resulting in a wine that is a truer expression of the land as well as being chemical free. Sustainable and delicious.

For allergens please ask our staff for information. We include a discretionary service charge at 10%.

SPRING COCKTAILS

BLACKBERRY BELLINI	£12
Seasonal Blackberries, Organic Prosecco	
CAPTAIN COOK'S RESOLUTION	£12
Libations Spiced Rum, Apple Juice, Apple Liqueur, Raspberries	
MOOR MARGARITAS	£12
Añejo Tequila, Yorkshire Moor Honey, Orange Liqueur, Lime	
YORKSHIRE OLD FASHIONED	£14
Filey Bay Whisky, Brown Sugar, Bitters, Orange Peel	
BORN IN PURPLE	£12
Yorkshire Gin, Lavender, Violet, Citrus	
OLD TOM'S STAIRS	£12
Old Tom Gin, Pear Liqueur, Apple Juice, Lime	
SAPLING MARTINI	£14
Sapling Vodka*, Dolin Dry Vermouth	
BRAMBLE BAY NEGRONI	£12
Bramble Bay Gin, Contratto Bitter, Vermouth, Hedgerow Berries	
PUMPKIN PIE	£12
Filey Bay Whisky, Cream Liqueur, Pumpkin Syrup, Cinnamon	
BAKEWELL SOUR	£12
Pear Liqueur, Amaretto, Lemon, Pear	
* Sapling Vodka plant 1 tree for every bottle sold	

SPRING MOCKTAILS

AUTUMN RASPBERRY MOJITO	£8
Seedlip, Raspberry, Lime, Mint	
YORKSHIRE DELIGHT	£8
Seasonal Berries, Rose, Lemon	

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