



Sharing...

Rafferty's Sharing Board - A Selection of Cured Meats, Sundried Tomato's, Cornish Yarg, Padron Peppers, Marinated Olives £ 15.50

Seafood Sharing Selection - Calamari, Scallops, Crispy Mackerel, Grilled Pesto Mussels, Prawn Chorizo Skewers & Fish Tostadas £21.50

Baked Camembert with Rosemary and Garlic, Red Onion Jam and Crostini's £9.75

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 Into Larger!

Ham Croquettes £5.95 or (£3.00 each) Courgette Fritters with Pine Nut Sauce £5.50 Sriracha & Parmesan Fries £4.00

Patatas Bravas £4.00 Fish Tostada with Salsa and Pickled Onions £5.50 Teriyaki Lamb Slider Burgers £5.50 (£3.00 each)

Crispy Cornish Mackerel with Wasabi Cream and Tarragon Oil £4.75

"Starters"

Gambas Pil Pil - Tiger Prawns Pan-Fried with Chili, Garlic and Pimentón, what's not to love! £ 7.75 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 Alioli £7.50 GF

Panzanella Salad - "a delicious Tuscan style salad with tomatoes, bread, red onions and capers" £7.00

Salt Hake Scotch Egg with Beetroot Alioli £4.95

The Steaks

Having grown up on a farm in the village Nicola saw the passion involved in making the finest quality produce.

We are committed to supporting Cornish Farmers when possible and as a result all our meat is supplied by

Robert Trevarthen of Stithians, a Cornish butcher who only supplies the finest of Cornish Meat

5oz Open Sirloin Sandwich with Wasabi Mayo, Crisped Onions and Skinny Fries £14.50

"Surf & Turf" 8oz Cornish Fillet Steak, Seared Cornish Scallops, Sauté Potatoes and a Tomato Red Onion Salad £29.50 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, and a Tomato Red Onion Salad GF

Extras: Onion Rings £2.50, Button Mushrooms, Blue Cheese, Teriyaki or Peppercorn Sauce £2.75, Garlic or Béarnaise Butter £1.50

Main Size Dishes

Pan Roasted Moroccan Lamb Chops, Saute Potatoes, Summer Vegetables & Mint Yoghurt £17.50

Pan-Fried Cornish Hake with Sauté Potatoes, Rainbow Chard, Green Beans and Tarragon Aioli £17.50

Beetroot Halloumi Galette with Smashed Root Vegetables and Watercress Salad £14.95

Padstow Crab, Mussel and Clams Linguini with Chili, Garlic and Thyme With Italian Extra Virgin Olive Oil £19.50

Side Portions:

Skinny Fries £3.50, Sauté Potatoes £3.50, Seasonal Veg £3.50, Minted New Potato's £3.50, Tomato and Red Onion Salad 3.50

Homemade Breads £3.00, Gordal Olives £3.50

For reservations please call (01841) 531112 or visit our website 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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| 1. Valdecaz Verdejo 2017, Spain | 175ml | £4.35 |
| Our house wine for the last six years with each vintage improving, this Verdejo is light & fresh in style". | 250ml | £6.15 |
| | 50cl | £12.95 |
| | 75cl Bottle | £18.50 |
| 2. Cielo Trebbiano Pinot Grigio 2017, Italy | 175ml | £4.90 |
| "It's hard to find a good Pinot Grigio but we think we've found one. Refreshing lemon notes with a crisp finish". | 250ml | £7.00 |
| | 50cl | £14.95 |
| | 75cl Bottle | £21.00 |
| 3. Domaine Le Bosquet, Sauvignon Viognier 2016, France | | £22.50 |
| "Fresh and young with gooseberry and tropical notes from the Viognier". | | £22.50 |
| 4. Adega de Moncão Vinho Verde 2017, Portugal | | £21.95 |
| "Lively citrus character with a refreshing spritz on the finish". | | £21.95 |
| 5. Domaine Castelnau Picpoul de Pinet 2017, France | | £25.50 |
| "Refreshingly crisp, lime notes and hints of grapefruit". | | £25.50 |
| 6. Snapper Rock Sauvignon Blanc 2017, New Zealand, | 175ml | £6.30 |
| The producer James Leary visited us in April and his enthusiasm for winemaking was infectious "Aromas of | 250ml | £8.95 |
| gooseberry develop on a crisp palate with hints of blackcurrant." | 50cl | £17.75 |
| | 75cl Bottle | £26.50 |
| 7. Monte Tondo Soave 2017, Italy | | £29.95 |
| "Lovely minerality and depth, this is Italy with the sun shining". | | £29.95 |
| 8. Trevibban Mill Harlyn 2017, Cornwall | | £31.50 |
| A cracking wine from our neighbours at Trevibban "An interesting and exciting blend, off dry with citrus notes and a touch of honey". | | £31.50 |
| 9. Domaine Clairneaux Sancerre 2017, Loire France | | £39.95 |
| "It's a delicious, stylish Sancerre that has a beautiful aromas and fine mineral nature". | | £39.95 |
| 10. Domaine Meix Foulot Mercurey, Burgundy France | | £49.95 |
| "A recent find from our spring trip to Burgundy, this is stunning." | | £49.95 |

Rosé

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

Red Wines

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| 13. Valdecaz Tempranillo 2017, Spain | 175ml | £4.35 |
| We had the Valdecaz when we opened our first wine bar d still love it . Gentle fruit notes, "rich with a balanced structure". | 250ml | £6.15 |
| | 50cl | £12.95 |
| | 75cl Bottle | £18.50 |
| 14. Ortonese Sangiovese Merlot 2017, Italy | 175ml | £4.90 |
| "Dark brambly fruit notes with a soft rich finish". A great choice with our Steak dishes | 250ml | £7.00 |
| | 50cl | £14.95 |
| | 75cl Bottle | £21.00 |
| 15. Domaine Castelnau Pinot Noir 2017, France | 175ml | £5.25 |
| "Some people say you shouldn't have red wine with fish, I'm not so sure! light cherry fruit with gentle tannins". | 250ml | £8.75 |
| | 50cl | £17.00 |
| | 75cl Bottle | £25.75 |
| 16. Valdeviña Malbec 2017, Argentina | | £24.95 |
| "Rolling in rich damson fruits, gentle with a touch of spice". | | £24.95 |
| 17. Groot Post, "The Old Man's Blend" 2015, South Africa, | | £26.00 |
| "A down to earth easy drinking medium bodied wine which is soft & smooth, dark fruits on the nose with a touch of white pepper". | Magnum | £49.50 |
| 18. Growers Touch Durif 2015, Australia | | £26.25 |
| "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". | | £26.25 |
| 19. Caiaffa Primitivo 2017, Italy | | £32.50 |
| "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". | | £32.50 |
| 20. Ugarte Reserva 2011, Rioja Spain | | £37.50 |
| "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". | | £37.50 |
| 21. Domaine Edmund Cornu Bourgogne Rouge 2016, Burgundy France | | £47.95 |
| "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. | | £47.95 |
| 22. Cent'anni Amarone 2013, Italy, | | £49.95 |
| "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". | | £49.95 |

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 wine specials board for our latest gems.

Sparkling Wines

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| 23. Cielo Prosecco , Italy | 125ml | £6.50 |
| "Off dry , with refreshing citrus fruits and hints of pears. Ideal as an aperitif". | 75cl bottle | £29.00 |
| 24. Trevibban Mill Black Ewe Pink Sparkling 2014, Cornwall | 125ml | £7.95 |
| "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". | 75cl bottle | £45.95 |
| 25. Bauguet-Jouette N.V., Champagne France | | £49.50 |
| "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. | | £49.50 |

Dessert Wines

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

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