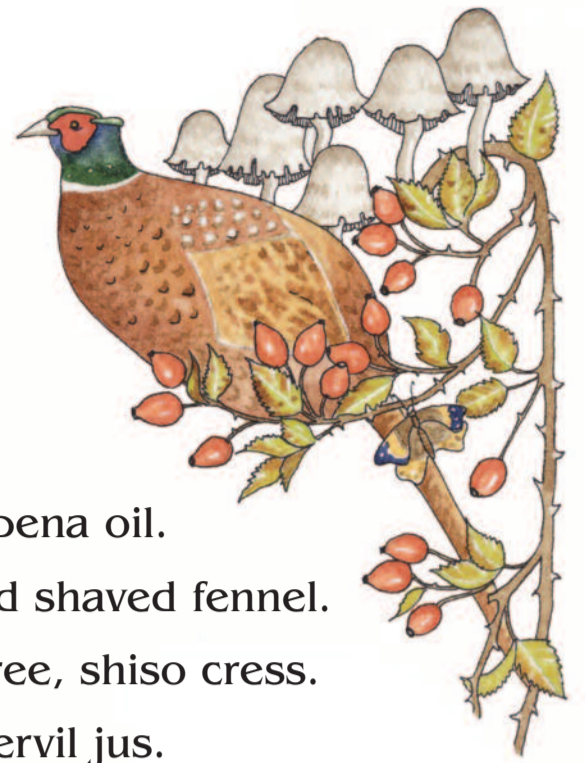


Autumn Menu



TO BEGIN

A little something to amuse your pallet.

TO START

Veloute of Jerusalem artichoke, potato gnocchi, lemon verbena oil.

Uig Lodge (Isle of Lewis) Atlantic smoke salmon, lemon, capers and shaved fennel.

Tempura fried cumin scented frog legs, garlic mousse, parsley puree, shiso cress.

"Boudin Blanc" sauteed chanterelles and shitake, leeks, chervil jus.

Hand dived Scottish scallops, char grilled squid, chorizo, hummus, romesco crumbs, preserved lemon.

Pressed foie gras and grouse terrine, toasted banana bread, chestnut puree, peppered madeira jelly.

Deep fried goat cheese, tapenade, tomato chutney, watercress and apple salad.

Tortellini of crab, crab cappuccino, coriander essence.

IN BETWEEN

Blackberry Sorbet.

MAIN FARE

Brill poached in coconut, steamed pak choi, mussels in lemon grass bisque, coconut and lime foam.

"Rabbit" sauteed girolles and morrels, butternut squash puree, truffled puy lentils, morel jus.

Roast cod, confit cod cheek, brandade, baby fennel, bouillabaisse, crispy pancetta.

"Veal Ossobucco" bone marrow, cassoulet of white beans, braised lettuce, gremolata.

Risotto of roasted muscat pumpkin with chilli and marjoram, pickled trompettes.

Roast canon of lamb, confit lamb shoulder, basil jelly, roasted kohlrabi, lamb jus.

8oz prime Scottish sirloin of beef, smoked potato puree, mushroom and shallot gratin, porcini sabayon, beef jus.

Pan fried salmon, caviar butter, autumn vegetables in clear tomato consomme.

OLD FAVOURITES

"Clarkes" 21 day aged rib of beef, cooked to order and served with sauted mushrooms and griddled tomatoes, French beans wrapped in Suffolk black bacon, handmade chips and a jug of Bearnaise sauce.

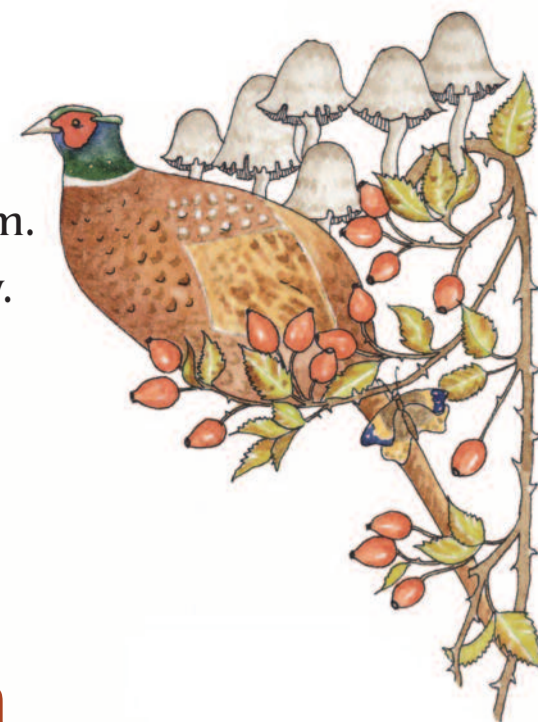
For two persons £5.50 per person supplement.

Please allow a minimum of 30 minutes cooking time.



PUDDINGS

Blackberry and buttermilk pannacotta, wild blackberries, creme de casis.
"Banoffee Pie" caramalised banana, vanilla shortbread, toffee banana ice cream.
Warm vanilla rice pudding, raspberry and lemon thyme jam, raspberry jelly.
Crepe Suzette, orange and cointreau sauce, margharita ice cream.
"Chocolate" tart and marquise, marinated lychees.
Myatts of Thurston freshly churned ice cream,
Dutch chocolate, honeycombe, vanilla, stem ginger.
Three scoops of your choice served with homemade brandy snap curls.



"Ravenwood" Cheese Selection

Selection of three cheeses £3.50 per person supplement or £7.50 as an extra course
Cheese platter (seven cheeses) £12.95 as an extra course.

Sparkenhoe Red Leicester, unpasteurised cows milk, rich, nutty, sweet, milky, Leicestershire.
Sichelton, unpasteurised organic cows milk, blue cheese, cool and buttery, Nottinghamshire.
Dorstone, unpasteurised goats milk, lemony, zesty, Herefordshire.
Spenwood, unpasteurised sheeps milk, rich, nutty, juicy, berkshire.
Gorwydd Caephilly, unpasteurised cows milk, floral, zesty, Wales.
Waterloo, unpasteurised cows milk, rich, lactic, Berkshire.
Melleens, pasteurised cows milk, mushroom and herb flavours, Ireland.
Served with grape chutney, walnut bread, water biscuits, grapes and celery.

2 Course £31.95

3 Course £36.95
excluding coffee

Dessert Wines

2005 Graves Superieures. Jean Christophe Barbe. France £4.60 125 ml glass
Pale gold in colour, fresh & fruity. A good match with fruit desserts

2007 La Beryl Blanc. South Africa £5.75 125ml glass
Rich golden colour, concentrated honey & lemon. A good all rounder

2002 Vin Santo Tegrino Italy £7.95 125 ml glass
Deep amber in colour, sweet dried fruits. Great with chocolate

COFFEES and TEAs served with homemade sweetmeats

Filter Coffee	£2.50
Cappuccino	£2.75
Latte	£2.75
Espresso - Single/Double	£2.25/£2.75
A Selection of Teas	£2.50

INDULGENT COFFEES

Smokey Laphroaig Malt Whiskey, espresso coffee, thickened cream top £5.95

Calvados Apple Brandy, espresso coffee, thickened cream top £6.25

Kahlua Coffee Liqueur, espresso coffee,
thickened cream top £5.95

