

# Winter Menu

All our dishes are cooked to order, please allow sufficient time for us to do this.

Try some of our nibbles while you wait...

Mixed olives £3.25

Ravenwood mixed nuts roasted with rock salt and rosemary £3.25

## TO START

Velouté of sweet potato, duxelle of ceps. £6.25

Ham hock en gelée, sweet mustard, parsley, gherkins and caper berries. £6.25/£11.50

Roast scallops, texture of apples, butterscotch and bacon. £9.75/£18.00

Pan fried gnocchi, gorgonzola, caramelised chicory, walnuts and rocket. £6.25/£12.00

Citrus cured salmon, pickled cucumber, gin and tonic sorbet. £8.50/£15.95

Lasagne of crab, crab cappuccino, coriander essence. £7.75/£16.50

Tasting of quail, almond gel, chamomile. £7.95

Carpaccio of Denham Estate venison, air-dried bresaola, truffle dressing, parmesan and iceberg lettuce. £8.95/£16.00

## MAIN FARE

Pithivier of wild mushroom and Colston Bassett stilton, granny smith purée, red wine jelly. £14.25

Steamed beef and ale suet pudding, braised ox cheeks, celeriac purée, ale jus. £15.95

Braised lamb shank, bubble and squeak mash, tomato fondue. £16.25

Loin of English veal, cauliflower and truffle gratin, salad of veal sweetbreads. £18.75

Pan-roasted Loch Duart salmon, warm ratte potato salad, pomelo and parsley water. £16.50

Pan fried fillets of john dory, lobster celeriac remoulade, trompette mushrooms, hazelnut emulsion, candied lemon. £19.50

Char-grilled 8oz premier scotch sirloin steak, oxtail ravioli, onion and thyme purée, braised shallots, beef jus. £19.95

Slow roast belly of pork, choux croute, salsify, pork and apple jus. £16.25

## OLD FAVOURITES

Long Melford sausages served on a cream mash with caramelised onion gravy. £11.95

Crispy fried haddock in a 'Adnams ale batter' with handmade chips, mushy peas, lemon and tartare sauce. £12.95

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

For two persons £22.95 per person.

Please allow a minimum of 30 minutes cooking time.



## I KNOW I SHOULDN'T BUT !

Liquorice panacotta, tangerine jelly, brioche crouton. £6.75

Warm chocolate fondant, pistachio ice cream, cumin caramel and amaretto jelly. £8.95

Caramelised apple tarte tatin, calvados cremé fraîche, caramel sauce. £7.50

Organic lime and lemon tart, mille feuille of passion fruit, passion fruit gel. £6.25

Cannelloni of blackberry, apple and blackberry cheesecake, olive oil biscuit. £7.25

Myatts of Thurston freshly churned ice cream,  
Dutch chocolate, honeycomb, vanilla, stem ginger.

Three scoops of your choice served with homemade brandy snap curls. £5.50

## "Ravenwood" Cheese Selection

Selection of three cheeses £7.50

Cheese platter (seven cheeses) £13.95

Colston Bassett stilton, Nottinghamshire pasteurised cows milk, rich, mellow, fruity, deep and savoury

Keen's cheddar, Somerset, unpasteurised cows milk, long, complex, rich, complex nutty flavours

Ragstone, Herefordshire unpasteurised goat's milk, lemony, zesty

Berkswell, West Midlands, unpasteurised sheep's milk, rich, nutty, juicy

Ardarhan, Ireland, unpasteurised cow's milk, floral, zesty

Gubbeen, Ireland, pasteurised cow's milk, mushroom and herb flavours

Tunworth, Hampshire, unpasteurised cow's milk, rich, sweet, nutty, milky, cabbagey flavours

Served with apple and date chutney, walnut bread, water biscuits, grapes and celery.

## Dessert Wines

2005 Graves Supérieures. 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 Whisky, 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

