

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....

Very special big green Olives. £3.25

Roasted Almonds with rock salt and rosemary. £3.25

Crispy fried Whitebait, tartare sauce. £4.95

Sharing platter for two. £9.95

TO START

starter/maincourse

ARTICHOKE SOUP

veloute of Jerusalem artichokes, winter truffles. £6.25

TELMARA DUCK

confit of Telmara duck, prunes, cider & ginger marmalade, walnut bread. £7.95/£13.90

POTTED BRIXHAM CRAB

avocado ice cream, flat bread. £8.95

BLUE CHEESE CROQUETTE

Suffolk blue cheese croquette, port soaked raisins, carpaccio of beetroot. £7.50

MACKEREL ESCABECHE

pickled mackerel, kohlrabi, potato and dill salad. £7.95/£14.95

CHICKEN LIVER PARFAIT

date chutney, toasted brioche. £7.95

CLASSIC COQUILLES ST JACQUES

scallop, mushrooms, white wine, Gruyere cheese, glazed piped potato. £10.50/£19.50

LAMB & BLACK PUDDING BOUDIN

Slow cooked shoulder of lamb, Stornaway black pudding, Braeburn puree, pear & rosemary relish. £8.50/£16.00



MAIN FARE

ROASTED PORK BELLY
*sweet potato fondant, carrot puree,
pommery mustard veloute. £16.95*

FILLET OF CORNISH HAKE
hake brandade, butterbean & chorizo ragout. £16.75

SCOTTISH BEEF
*braised blade of Scottish beef, roasted parsnips, shallot, smoked bacon,
red wine gravy, pomme puree. £16.95*

CALFS LIVER
*pan seared calfs liver, chanterelles, Marsala, tarragon potato puree,
caramelised pancetta jus. £17.95*

BREAST OF CORN FED CHICKEN
pistachio stuffed thigh, butternut squash, thyme pearl barley risotto. £16.95

RAVENWOODS CLASSIC FISH PIE. £16.95

WILD MUSHROOM RISOTTO
woodland mushrooms, mascarpone & pecorino risotto, roquette salad. £12.95

BAKED SCOTTISH TOMATO SCENTED SALMON
aromatic lentil casserole, orange & pernod braised fennel. £17.95

OLD FAVOURITES

PLATTER OF RAVENWOODS SMOKED SALMON
simply served with brown bread & lemon. £8.95/£15.95

LONG MELFORD SAUSAGES served on a cream mash with caramelised onion gravy. £11.95

CRISPY FRIED COD in a "Suffolk real ale batter" with handmade chips,
mushy peas, lemon and tartare sauce. £12.95

TO SHARE

"Clarkes" 21 day aged RIB OF BEEF, cooked to order,
sauted mushrooms, griddled tomatoes,
French beans wrapped in Suffolk black bacon,
handmade chips, Bearnaise sauce.
For two persons, £24.95 per person.
Please allow a minimum of
30 minutes cooking time.

