

# Summer 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 devilled Whitebait, tartare sauce. £4.95*

*Sharing platter for two. £9.95*

## TO START

starter/maincourse

### SOUP

*Summer pea and pancetta soup. £6.25*

### POTTED CRAB

*Potted Crab, rye toast, English mustard, Avocado ice cream. £8.95*

### WOOD PIGEON

*Breast of Wood Pigeon, beetroot, Stornoway black pudding, wild bramble & pigeon jus. £8.50/£16.95*

### SMOKED SEA TROUT

*Ravenwood cherry wood Smoked Sea Trout, watercress & radish salad, Wasabi dressing. £7.95/£15.50*

### BEEF CARPACCIO

*Carpaccio of Hereford Beef, game chips, Bearnaise emulsion. £8.50/£14.95*

### SCALLOPS

*Caramelised Scallops, cauliflower & cumin puree, rasin & caper dressing, red amaranth. £10.50/£19.50*

### RABBIT TERRINE

*Terrine of Wild Rabbit, carrot Panna-cotta, pickled carrots. £7.95/£13.90*

### ARANCINI 'KIEV'

*Crispy Fried Garlic & Parmesan Risotto bon bons, garlic puree, parsley. £6.95/£12.90*

### A PLATTER OF THREE STARTERS

*Potted Crab, Beef Carpaccio, Arancini Kiev. £11.95/£19.50*



## MAIN FARE

### LOIN OF COD

*Caramelised Loin of Cod, Chorizo,  
Star Anise & White Bean Ragout, Salt Cod Brandade. £16.50*

### SIRLOIN STEAK

*Chargrilled Sirloin of Hereford Beef, Wild Mushroom Ravioli,  
Shallot Puree, Fondant Potato, Madeira Jus. £21.50*

### RUMP OF LAMB

*Slow Cooked Rump of Bildeston Lamb, Peas A la Francaise,  
Pomme Anna, Lamb Sauce. £17.95*

### FILLET OF SEA BREAM

*Charlotte Potatoes, Courgette Spaghetti, Smoked Salmon, Lemon Balm,  
Fish Veloute. £16.50*

### MAIZE FED CHICKEN 'CAESAR'

*Roast Breast, Garlic Gnocchi, Baby Gem, Baby Tomatoes, Anchovies,  
Cured Ham, Parmesan. £15.95*

### 'SCAMPI AND CHIPS'

*The finest deep fried Langoustine Scampi , Pressed Pork Belly, Pea Puree,  
Sauce Gribiche, Shoestring Fries. £17.50*

### DENHAM ESTATE FALLOW DEER

*Roasted Loin, Shoulder 'Cottage Pie', Celeriac, Girolles, Potato & Apple Gratin,  
Cider Jus. £21.50*

### PAVÈ OF GRILLED POLENTA

*Sweetcorn Puree, Chargrilled Vegetables, Rosti Potato, Red Pepper Essence. £14.50*

## 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 HADDOCK in a "Adnams 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.*

