

RAVENWOOD HALL

AUTUMN & WINTER A LA CARTE MENU

S T A R T E R

SEASONAL SOUP OF THE DAY

Served with warm crusty bread (VE, DF, GF) £8.00

CREAMED WILD MUSHROOMS

Served on toasted sour dough, shaved parmesan, rocket and basil oil salad
(VE, GF) £9.00

AROMATIC CONFIT DUCK LEG SALAD

Served with honey baked pumpkin, crispy leaves and a tamarind, soy and orange
dressing (DF, GF) £10.00

VEGAN FETA CHEESE AND RED CHICORY

Dressed in smoked tomato and paprika mayo with crispy capers and pickled
walnuts (V, DF, GF, VE) £8.50

DILL AND BLUEBERRY SALMON GRAVLAX

Served with red cabbage coleslaw, lemon, sea salt popcorn (DF, GF) £12.00

M A I N

PAN FRIED CALVES' LIVER

Served with smoked bacon, black cabbage and potato hash, balsamic veal jus
(GF, DF) £25.00

CHAR GRILLED AGED RIB-EYE BEEF STEAK

Served with fried onion rings, grilled tomato, flat cap mushroom, chips and
peppercorn sauce £29.00

CATCH OF THE DAY (ASK SERVER)

Served with boiled baby potatoes, seasonal vegetables, lemon and parsley butter
sauce (GF, DF available) £28.00

TRADITIONAL COQ AU VIN

Chicken thighs cooked in pinot noir, mushrooms, pearl onions, served with
chive buttered potato gnocchi £24.00

VEGAN MIXED BEAN AND ROOT VEGETABLE CASSOULET

Served with baked garlic and sage suet dumplings (VE, V, DF) £19.00

D E S S E R T

WARM BELGIAN WAFFLE

Served with autumn berry sweet compote and clotted cream (DF available, VE)
..... £8.50

MULLED WINE POACHED PEAR

Served with ginger ice cream and toasted sesame short bread shards (GF available, VE) £8.50

DARK CHOCOLATE AND CLEMENTINE TORTE

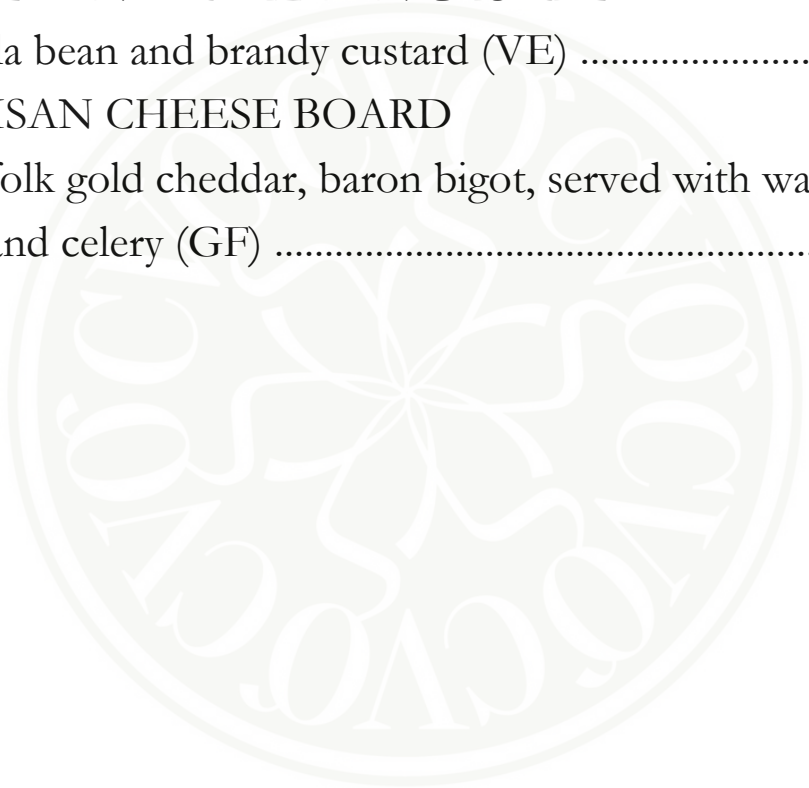
Fresh mint crème fraîche, candy pistachios (VE) £8.50

BRAMLEY APPLE AND MARZIPAN CRUMBLE

Served with vanilla bean and brandy custard (VE) £8.50

SUFFOLK ARTISAN CHEESE BOARD

Suffolk blue, Suffolk gold cheddar, baron bigot, served with water crackers, beer chutney, grapes, and celery (GF) £14.50



**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES,
PLEASE SPEAK TO A MEMBER OF THE TEAM**