

# The Raven



Using the freshest fish and produce from the Raven's own Marketplace combined with the finest meat and game supplied by Corbett's of Shrewsbury, Leigh and his team create memorable dishes for the Raven's 2 AA Rosette restaurant.



## À La Carte Menu

Providing a customary dining experience, our A la Carte menu changes regularly to reflect seasonality and availability.

2 Courses £29.00 - 3 Courses £39.00



### FIRST COURSES

#### PIGS CHEEK

Braised pigs' cheek – Caramelised onion – Golden raisin ragu – Apple – Crackling crumb

#### SWEETBREADS

Crispy sweetbreads – Berry black pudding – Pea purée

#### SALMON

Whisky cured salmon – Torched cucumber – Radish – Croutons

#### BEETROOT

Salt baked beetroot – Feta cheese cake – Toasted sesame seeds – Charcoal

#### PEAR

Pear carpaccio – Gorgonzola – Candied walnuts – Honey



## **SECOND COURSES**

### **BEEF**

Aged sirloin – Fondant potato – Wild mushroom – Beef and cep tea

### **CHICKEN**

Pan roasted chicken – Pomme purée – Pine nut crumb – Straw potatoes –  
Madeira sauce

### **SEABREAM**

Fillet of sea bream – Fennel – Charred leeks – Saffron potatoes – Samphire fennel  
salad

### **COD**

Seared cod – Cauliflower – Parsley and lemon gnocchi – Chive velouté

### **RISOTTO**

Jerusalem artichoke – Pickled baby turnups – Watercress



## **DESSERTS**

### **PLUM**

Plum frangipane – Vanilla mascarpone – Toasted almond ice cream

### **PANNA COTTA**

Vanilla panna cotta – Golden syrup and cashew tuile – Passion fruit sorbet

### **COFFEE**

Café au lait crème brûlée – Caramel espresso ice cream

### **CHOCOLATE**

Chocolate and orange crémeux – Candied orange – Chocolate sponge

### **CHEESE**

Selection of artisan cheese – Traditional accompaniments

