



## 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, Jani 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

#### MACKEREL

Torched and tartare Cornish mackerel – Cucumber – Feuilles de brick

#### CELERIAC

Salt baked celeriac – Crispy egg yolk – Apple – Summer Truffle

#### SCALLOP

Seared hand dived scallop – Kohlrabi – Squid ink

#### HAM & PEA

Ham hock croquette – Pea and mint veloute – Ricotta

#### ASPARAGUS

Green asparagus – Quails egg – Parmesan crisp – Asparagus ash mayo



## **SECOND COURSES**

### **DUCK**

Barbary duck breast – Cherries – Pomme anna

### **PORK TENDERLOIN**

Pork tenderloin – Pancetta – Pearl barley and broad bean and girolle fricassee –  
Maderia sauce

### **STONE BASS**

Stone bass – Stuffed courgette flower – Aubergine

### **CONFIT SALMON**

Pave of salmon – Romanesco – Grelot onion – Herb crust

### **RAVIOLI**

Ricotta and walnut ravioli – Courgette veloute – Summer truffle



## **DESSERTS**

### **ANDOA 39% MILK CHOCOLATE PARFAIT**

Valrhona milk chocolate parfait – Passion fruit - Sorbet

### **BLUEBERRY**

Blueberry bavaois – Meringue – Blueberry sorbet

### **RAVEN PEACH MELBA**

Poached doughnut peach – Vanilla Chantilly – Raspberry sorbet

### **PISTACHIO AND STRAWBERRY**

Pistachio sponge – Strawberry – Whipped mascarpone

### **CHEESE**

Selection of British artisan cheeses from our trolley, served with traditional  
accompaniments – Please request the cheese menu

