

THE
RECTORY
HOTEL

BEFORE

Gruyere and Dorset truffle toastie.....	£5
Smoked cod's roe and brown shrimp choux bun.....	£4

STARTERS

Steak tartare, yolk, crostini.....	£9/18
Cornish crab, sweetcorn and chilli, roast chicken and sweetcorn broth.....	£11
Grilled octopus, pork belly, romesco sauce and smoked almonds.....	£9
Burrata, chilli, mint and basil, grilled sourdough (v).....	£9
Rabbit, ham hock and duck liver terrine, chicken crisps and truffle.....	£9
Roast cauliflower, pomegranate and chicory with tahini yoghurt sau.....	£8
Grilled Brixham scallops in their shell, Montpellier butter.....	£13

MAINS

Beetroot orzo, heritage beetroot, baby leeks, hazelnut and blue Monday (v).....	£16
Seabass, salsify, kale, salsa verde, chanterelles.....	£19
Roast cod, potted shrimp butter, tender stem broccoli and creamed potato.....	£18
Loin of fallow deer, celeriac puree, cavalo nero and cassis onion.....	£22
English rose veal T-bone, gem lettuce, Caesar dressing and French fries.....	£23
Beef fillet, gnocchi, shallot puree, braised blade and rainbow chard.....	£24

GRILL

Flat iron chicken, piccolo parsnips, smoked bacon, pearl onions and shitake.....	£18
8oz ribeye, grilled bone marrow, parsley butter and French fries.....	£24
Fish of the day served with ratte potatoes, watercress and Hollandaise.....	£market
16oz Hereford chateaubriand, béarnaise, French fries and watercress.....	£60

SIDES

French fries.....	£4
Minted new potatoes.....	£4
Peas and sugar snaps.....	£4
Gem heart and herb salad.....	£4
Roast Heritage beetroots, salsa verde and walnuts.....	£4
Grilled tender stem broccoli, dukkah.....	£4



PUDDINGS

Doughnuts with coffee semi-freddo, mascarpone and coffee liqueur	£6
Banana mille-feuille, caramel and passion fruit sorbet.....	£7
Brown butter and walnut cake, fig leaf ice cream and port.....	£7
Dark chocolate delice, salted caramel and peanut butter ice cream	£8
Warm treacle and plum tart, blackberries and stem ginger ice cream	£7
5 year old Cuban rum baba with lime infused pineapple and coconut crisps.....	£7

Selection of British cheeses.....	3/£10
With house membrillo, walnuts, mustard fruits and pickled grapes.....	

Affogato	£6
(Vanilla ice cream and double espresso)	
Sgroppino.....	£7
(Lemon sorbet and prosecco)	

Ice Cream (vanilla, lemon curd, banana and passion fruit, honeycomb).....	£5
Sorbet (apricot, coconut and lime, chocolate, elderflower and lime)	£5

SWEET WINES

Innocent Bystander, Moscato, Australia, 2016 (37.5cl).....	Bottle £10
Château Laville, Sauternes, Bordeaux, France, 2013 (37.5cl).....	Bottle £45
Familia Castaño 'Dulce' Monastrell DO Yecla, Murcia, Spain, 2013 (50cl)	Bottle £45
.....	75ml £6.90
Chateau Bellingard, Reserve Monbazillac, Bergerac, France, 2013 (37.5cl)	Bottle £28
.....	75ml £5.80