

THE
RECTORY
HOTEL

SUNDAY LUNCH

STARTERS

Ham hock and rabbit terrine, mustard fruits
Violet artichokes “en Barigoule”, orange and soft herbs (ve)
Grilled octopus, pork belly, romesco sauce and smoked almonds
The Rectory prawn cocktail
Pumpkin soup, chilli, pumpkin seed pesto soup (v)

MAINS

Beetroot orzo, Heritage beetroot, baby leeks, hazelnut and Blue Monday (v)
Roast cod, potted shrimp butter, tender stem broccoli and creamed potato
Loin of fallow deer, celeriac puree, cavalo nero and cassis onion (Supp £7)
Slow roast Red Devon sirloin, horseradish Hollandaise, Yorkshire pudding and seasonal vegetables
Middle white pork loin, toffee apple sauce and crackling, Yorkshire pudding and seasonal vegetables

SIDES - £4

Goose fat and thyme roast potatoes
Heritage roast beetroot with walnuts and salsa verde
Seasonal brassicas

PUDDINGS

Steamed treacle sponge with vanilla custard
Dark chocolate delice, salted caramel and peanut butter ice cream
Raspberry cheesecake, toasted almonds, lime and elderflower sorbet
Selection of British and Italian cheeses (Supp £4)
Selection of ice cream and sorbets

THIS IS A SAMPLE MENU

TWO COURSES £24

THREE COURSES £28

