

# LUNCH

## COCKTAILS

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### ENGLISH GARDEN

Gin, Elderflower, apple, cucumber, mint ... £9

### CLOVER CLUB

Gin, lemon, raspberry, egg white ... £9

### NEGRONI SPAGLIATO

Campari, Punt e Mes, Prosecco ... £9

### KIR ROYALE

Crème de Cassis, champagne ... £12

LUCQUES OLIVES ...£4 / SMOKED ALMONDS ...£4

## STARTERS

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CROSTINI with broad bean, mint and pecorino (v) ... £8

BRITISH CHARCUTERIE pickles and grilled sourdough ... £9

SOUP courgette and basil (cold or hot) ... £6

GRILLED OCTOPUS pork belly, romesco sauce and smoked almonds ... £9

WYE VALLEY ASPARAGUS goats curd, puffed rice and yuzu dressing (v) ... £8

LYONNAISE SALAD with air dried duck ham ... £8

## MAINS

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GRILLED ARGENTINIAN RED PRAWNS with lemon ... £14

ISLE OF WIGHT TOMATOES with basil, mint and burrata ... £9 / 14

LINGUINI with crab, chilli, parsley and lemon ... £9 / £15

GRILLED SPRING VEGETABLE SALAD with rosemary, capers and tahini – add pan-fried seabass ... £9 / £18

BAVETTE STEAK chimichurri and fries ... £15

COD potted shrimp butter, tender stem broccoli and creamed potato ... £18

WHITE ASPARAGUS grilled spring cabbage, gnocchi, coddled egg and Pecorino (v) ... £16

FLAT IRON CHICKEN grilled leeks, shitake mushrooms, wild garlic salse verde ... £18



THE RECTORY

## PUDDINGS

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### DOUGHNUTS

With strawberry jam and Chantilly cream ... £6

### BANANA MILLE-FEUILLE

Caramel and passion fruit sorbet ... £7

### DARK CHOCOLATE DELICE

Salted caramel and peanut butter ice cream ... £8

### POSSET

Lemon, blueberry and elderflower ... £6

### SELECTION OF CHEESES

with house membrillo, salted walnuts,  
and prune brandy jam ... £3 / £10

### AFFOGATO

Vanilla ice cream and double espresso ... £6

### ICE CREAM

Vanilla, stem ginger, banana and passion fruit,  
peanut butter ... £5

### SGROPPINO

Lemon sorbet and prosecco ... £7

### SORBET

Rhubarb, passion fruit, chocolate,  
pineapple ... £5