

THE  
RECTORY  
HOTEL

Petit Lucques olives £4 / Paprika almonds £4

Sourdough with medjool date butter £3.50

Padron peppers with sea salt £4.50

Casa Santona anchovies with fried bread and capers £6

Pea and broad bean crostini £7

Cecina de Leon £8

Fennel salami, cornichons £7

Sea trout rillettes with horseradish and cucumber £9

Smoked cod's roe with radishes £6

Heritage tomato salad with anchoiade dressing £7

Burrata with grilled courgette and mint £8

Flat iron chicken with aioli £10

Grilled squid with chilli and rocket £15

Crab linguini with chilli, parsley and lemon £14

Bavette steak and watercress pesto £14

Grilled red prawns, chilli butter and saffron aioli £8/£14

French fries £4

Gem and herb salad £4

Watercress salad with radish and pickled shallot £4

Burnt Basque cheesecake with poached strawberries £6.50

Baked peach with lemon thyme and peach sorbet £7.50

Summer berries with mint and crème fraiche sorbet £7

Dark chocolate and raspberry semifreddo £8

Selection of British cheeses 3/£10

(Baron Bigod, Cropwell Bishop, Golden Cross, Lincoln poacher)

With apple and onion chutney, pickled celery and salted walnuts

