

THE
RECTORY
HOTEL

SUNDAY LUNCH
SAMPLE MENU

Basket of home baked sourdough and butter £3.50

STARTERS

Pea and mint soup with goats cheese crostini (v)
Octopus carpaccio and fennel salad
Cecina de Leon, chives and olive oil
Burrata with grilled courgette, broad beans and peas (v)
Barbecue mackerel with burnt tomato dressing

MAINS

Parmesan gnocchi, baby artichokes and watercress pesto (v)
Plaice, seaweed butter, clams and bacon
Slow roast Red Devon sirloin, horseradish sauce, Yorkshire pudding and seasonal vegetables
Kelmscott farm pork loin, apple sauce, Yorkshire pudding and seasonal vegetables
Roast Cotswold White chicken, pigs in blankets, Yorkshire pudding and seasonal vegetables

SIDES - £4

Garlic and rosemary roast potatoes
Seasonal vegetables

PUDDINGS

Chocolate and raspberry semifreddo
Baked peaches with lemon thyme and peach sorbet
Burnt Basque cheesecake with poached strawberries
Summer berries, mint and crème fraiche sorbet
Selection of ice cream and sorbet
Selection of English cheeses (supplement £4)

TWO COURSES £24

THREE COURSES £28

