

THE
RECTORY
HOTEL

Petit Lucques olives £4 / Paprika almonds £4
Sourdough with medjool date butter £3.50

Gruyere and truffle toastie £6

Beetroot, goat's cheese, hazelnut £7
Roast butternut squash, burrata, chilli, lemon £8
Cured sea bream, sour cream, cucumber, dill £9
Fowey mussels, borlotti beans, tomato, citrus £9
Cecina de Leon £8

Cotswolds white chicken, mash potato and spinach £14
Crab linguine, chilli, parsley, lemon £14
Bavette steak, horseradish, shallot, watercress £14
Grilled squid, fregola, spring onion, chilli £14
Cornish cod, parmesan gnocchi, cauliflower, spinach, truffle butter £22

French fries £4
Gem and herb salad £4
Watercress salad, fennel, pickled shallot £4
Charred beans, broccoli £4

Vanilla panna cotta, Victoria plums, shortbread £6
Chocolate pavé, chocolate crumbs, dulce de leche cream ice cream £8
Muscovado tart, lime, mascarpone ice cream £7.50
Apple tarte fine and vanilla cream ice cream £7

Selection of British and French cheeses 3/£10
(Beauvale blue, Goats cheese, Lincolnshire Poacher)
With apple and pear chutney, pickled celery and salted walnuts

