

THE
RECTORY
HOTEL

Paprika almonds £4

Verdial green olives £4

Home baked sourdough, medjool date butter or salted butter £3.50

Gruyère and truffle toastie £6

Porthilly oyster, sauce Mignonette £3.50 each

Leek and potato soup, smoked haddock rillettes, buttermilk muffin £8

Chicken, prune and pistachio terrines, spiced chutney, grilled sourdough £8

Cured sea bream, sour cream, clementine, cucumber, ginger £10

Pumpkin agnolotti, chanterelles, sage, amaretti £9

Cornish mackerel, smoked eel, beets, citrus crumbs £9

Roast chicken breast, creamed potato, savoy, trompette de la mort £19

Caesar salad, soft boiled hen egg, anchovy, croutons, parmesan £16

Roast venison, glazed faggot, celeriac, pancetta, black cabbage, quince £24

Jerusalem artichoke risotto, crispy shallot, hazelnut pesto £17

Cornish cod, parmesan gnocchi, salsify, spinach, truffle butter £22

French fries £4

Roasted carrots £4

Gem heart and herb salad £4

Steamed winter greens £4

Blood orange cheesecake, almond crisp, blood orange sorbet £8

Chocolate pavé, chocolate crumbs, dulce de leche ice cream £8

Warm treacle tart, stem ginger, mascarpone ice cream £8

Selection of British and French cheese 3/£10

(Lincolnshire Poacher, Wigmore, Golden Cross, Bleu d'Auvergne)

Apple and pear chutney, celery and salted walnuts



