

THE  
RECTORY  
HOTEL

Petit Lucques olives £4

Paprika almonds £4

Sourdough with salted butter £3.50

Gruyere and truffle toastie £6

Ricotta filled courgette flower £8

Garden courgette salad, pine nuts, basil, mustard dressing £7

Burrata, roast peach, green olive, toasted sourdough £10

King prawns, saffron and garlic aioli £10

Cecina de Leon £10

Cornish squid, cod brandade, chilli £12

Crab linguini, parsley, lemon £18

Bavette steak, courgette, pickled shallot, watercress £18

Stone bass, fregola, gremolata, £20

Loin of cod, crushed potatoes, mussel butter, £21

French fries £4

Gem and herb salad £4

Watercress salad, fennel, pickled shallot £4

Heritage tomato salad, anchoiade £4

English strawberries, white chocolate cream, elderflower £8

Dark chocolate valrhona mousse, salted caramel ice cream £8

Warm muscovado tart, stem ginger ice cream £8

Polenta cake, poached peaches, vanilla ice cream £8

Selection of British and French cheeses 3/£10

(Cornish Gouda 12-month, Stilton blue, Cotswolds Brie, Saint-Maure de Touraine)

Celery, damson & plum jelly

