

THE
RECTORY
HOTEL

STARTERS

½ dozen native oysters, habanero tabasco
Crown prince pumpkin, toasted mushroom brioche
Burrata, torn figs, cobnut pesto
Ragout of braised Berkshire deer, cavatelli, radish, black olive
Cornish sardines garden tomato, salt and pepper squid, seaweed dressing
Cured black bream, cucumber, wasabi, crème fraiche
Crisp brawn, apple, walnut, garden leaves

MAINS

Agnolotti of sweetcorn, chanterelles, chestnuts, aged parmesan
Loin of cod, coco de paimpol, Fowey mussels, nduja butter
Braised veal cheeks, polenta, glazed carrots, turnip tops
Grilled Turbot, herb gnocchetti, cordy ceps, chard (£8 supp)
Roast English guinea fowl, toasted grains, scorched onion, quince
Wiltshire lamb, smoked potatoes, runner beans, salsa verde

DESSERTS

Bitter chocolate delice, poached cherries
Apple crumble soufflé, damson ripple ice cream
Warm almond financier, roast pear, salted caramel
Muscovado custard tart, late season plums, crème fraiche
Sorbet (lemon, raspberry, mango)
Cheese, Baron bigot, Berkswell, Blanche goats cheese

TWO COURSES £30

THREE COURSES £36

