

THE  
RECTORY  
HOTEL

Canapé

Native oyster, habanero tabasco 3 each

STARTERS

- Cevenne onion soup, toasted mushroom brioche 9  
Warm salad of garden pumpkin, celeriac, pomegranate, smoked ricotta 9  
Caramelised veal sweetbreads, autumn slaw 12  
Cornish sardines, garden tomato, salt and pepper squid, seaweed dressing 12  
Cured black bream, cucumber, wasabi, crème fraiche 12  
Roast quail, black pudding, Scottish girolles, pears, tamarind 13

MAINS

- Agnolotti of sweetcorn, chanterelles, chestnuts, aged parmesan 20  
Grilled Turbot, herb gnocchetti, Cordy ceps, garden chard 24  
Roast fallow deer, smoked potatoes, garden pumpkin, damson 24  
Loin of Cod, coco de paimpol, Fowey mussels, nduja butter 22  
Honey roast duck, toasted grains, scorched onion, quince 25  
Aged rump of beef, barbeque short rib, crisp galette, garden pickles 26

DESSERTS

- Bitter chocolate delice, poached cherries 9  
Apple crumble soufflé, damson ripple ice cream 9  
Warm almond financier, quince, salted caramel 9  
Muscovado custard tart, blackberries, crème fraiche 9  
Sorbet (lemon, raspberry, mango) 6  
Cheese, Baron bigot, Berkswell, Blanche goats cheese 12



