

# DINNER

## BLOOD ORANGE MEZCALITO

Mezcal, Cointreau, Blood orange, lemon ... £12

## CANAPÉ

RAW PORTHILLY OYSTERS granny smith ... £4

## STARTERS

WHITE ASPARAGUS VELOUTÉ aged parmesan churros ... £11

TARTARE OF SIKI DEER smoked marrow, straw potatoes ... £14

CURED BREAM blood orange and wasabi granita, crème fraiche ... £12

GRILLED MACKEREL squid, anchovy, puntarella, fennel ... £12

ROAST SWEETBREADS ewes curd gnudi, cordyceps ... £14

WARM SALAD OF DELICA PUMPKIN celeriac, pomegranate, ricotta ... £11

## STARTER SPECIAL

LINGUINE OF DEVON CRAB brown crab butter ... £17

## MAINS

GRILLED MONKFISH agretti, shrimp butter, seaweed dumplings ... £32

CORNISH COD cauliflower, mussels, vadouvan ... £25

HONEY ROAST DUCK three cornered leek spätzle, endive, quince ... £28

AGNOLOTTI OF WINTER GREENS hen of the woods, parmesan ... £21

ROAST LAMB potato galette, winter roots, lemon, caper ... £28

IBERICO SUCKLING PIG cavolo nero, creamed potato, mustard fruit ... £32

## MAIN SPECIAL

AGED RUMP AND SHORT RIB OF BEEF smoked potatoes, grilled calcots ... £38



THE RECTORY

## DESSERTS

- RHUBARB AND CUSTARD SOUFFLÉ stem ginger ... £10  
APPLE TARTE TATIN calvados, Chantilly ... £9  
BITTER CHOCOLATE DELICE hazelnuts, candied orange ... £9  
WARM PRALINE CAKE poached pear, vanilla ice cream ... £9  
BURNT VANILLA CREAM blood orange, warm madeleines ... £9
- SORBET lychee & raspberry, grapefruit & vanilla ... £6  
ICE CREAM malt, salted caramel, vanilla ... £6
- CHEESE Berkswell, Ash, Rollright ... £12