

LUNCH

RAW PORTHILLY OYSTERS granny smith ... £4

STARTERS

WHITE ASPARAGUS VELOUTÉ aged parmesan churros
WARM BRANDADE mussels, squid bolognaise, dulce butter
SALAD OF GARDEN PUMPKIN celeriac, pomegranate, smoked ricotta
CURED BREAM English wasabi, crème fraiche, blood orange
SUCKLING PIG TORTELLONI pickled walnut, pecorino, aigre doux

STARTER SPECIAL

LINGUINE OF DEVON CRAB brown crab butter ... £5.50 SUP

MAINS

MONKFISH agretti, shrimp butter, seaweed dumplings ... £6.50 SUP
LOIN OF COD cauliflower, mussels, vadouvan
ROAST SIKA DEER crisp potato galette, carrot and swede, prunes
WINTER GREENS AGNOLOTTI hen of the woods, and parmesan
GUINEA FOWL three cornered leek spätzle, calcots and quince

DESSERTS

BITTER CHOCOLATE DELICE hazelnuts, candied orange
CRÈME BRÛLÉE blood orange, warm madeleines
APPLE TARTE TATIN calvados, chantilly
RHUBARB & CUSTARD SOUFFLÉ stem ginger
WARM PRALINE CAKE poached pear, vanilla ice cream
SORBET pink grapefruit & vanilla, raspberry & lychee
ICE CREAM malt, coffee, caramel
CHEESE Baron Bigod, Kidderton Ash, Berkswell, Rollright ... £4.50 SUP

2 COURSE...£30 / 3 COURSE...£36



THE RECTORY

A discretionary 10% service charge will be added to your bill. All tips go directly to our staff.
If you suffer with any allergies please speak to a member of staff. Thank you.