

# LUNCH

## SAMPLE MENU

SOURDOUGH BREAD and butter... £3.5

### STARTERS

WINTER LEAVES shallots, comté, soft herbs

COD'S ROE seaweed, buckwheat cracker

CURED SALMON blood orange, fennel

### MAIN

SALT BAKED CELERIAC black cabbage, cows curd

GURNARD saffron, tarragon, charlotte potato

BRAISED OX CHEEK beetroot, horseradish, mash

### DESSERTS

BLOOD ORANGE POSSET pistachio, brown butter cake

QUINCE RIPPLE ICE CREAM

CHEESE Baron Bigod, chutney

SET MENU... £36

## THE RECTORY

A discretionary 10% service will be added to your bill. All tips go directly to our staff.  
Please advise us of any dietary requirements. Whilst we can accommodate guests with food intolerances and allergies, we are unable to guarantee that our dishes will be completely allergen free.