

À LA CARTE

SAMPLE MENU

STARTERS

SMOKED COD'S ROE rock samphire, seaweed ... £13
WINTER LEAVES shallots, comté, soft herbs ... £10
RAW HEREFORD BEEF lardo, bone marrow ... £16
CELERIAC VELOUTE cavolo nero, truffle ... £12
SEABASS CARPACCIO blood orange, chervil ... £14

MAINS

VENISON PAVE faggot, parsnip, pickled prune... £28
CORNISH COD ink romesco, salt cod croquette ... £27
GURNARD saffron, fennel, gremolata ... £24
BRAISED OX CHEEK beetroot, horseradish, mash... £25
CRISP POLENTA delicata pumpkin, goats curd, sage... £22

SPECIAL (FOR TWO)

CHATEAUBRIAND creamed potatoes, braised red cabbage, salsa verde ... £85

DESSERTS

ALMOND TART rhubarb, custard ... £11
PISTACHIO CAKE quince, yoghurt & rosewater sherbet ... £12
BLOOD ORANGE & WHITE CHOCOLATE PANNA COTTA rosemary cake ... £10
ST EMILION AU CHOCOLAT crème fraîche ... £11
SELECTION OF ICE CREAM OR SORBET ... £9

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CHEESE Baron Bigod, 24-month-old Comte, Beauvale ... £15

THE RECTORY

A discretionary 10% service charge 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 dishes will be completely allergen free.