

À LA CARTE

SAMPLE MENU

SNACKS

- PUFFED PIG SKIN & WHIPPED COD'S ROE ... £3
WESTCOMBE CHEDDAR & BLACK TRUFFLE TOASTIES... £8
FRIED OYSTER harissa & yoghurt... £4

STARTERS

- WHITE BEAN & BLACK CABBAGE SOUP crisp Jerusalem artichoke ... £11
MERINDA TOMATO sheep ricotta, black olive ... £12
BAKED SALSIFY parmesan, anchoiade & spinach. . £12
RAW WILD SEABASS CRUDO blood orange & fennel... £13
PIGEON, PORK AND PRUNE TERRINE pickled cucumber ... £12
RAW BEEF lardo, bone marrow, cured egg yolk ... £15 / £25 (with black truffle)

MAINS

- WARM JERUSALEM ARTICHOKE & PUMPKIN SALAD walnut, radicchio & spenwood... £21
AGNOLOTTI OF WESTCOMBE RICOTTA kale, hazelnuts, black truffle ... £28
CHALK STREAM CONFIT TROUT potato cake, asparagus, crème fraiche & trout roe sauce ... £27
ROAST MONKFISH garlic mojo verde, tema artichoke, salt baked potato ... £31
ROAST FALLOW DEER HAUNCH & FAGGOT wild garlic, morel ... £29
RUMP OF BEEF short rib croquette, asparagus, horseradish ... £32

FOR TWO

- DUCK A L'ORANGE roast breast, confit leg, liver skewer, savoy cabbage, boulangère potato ... £60

Add black winter truffle to any dish ... £10

SIDES

- GLAZED CARROTS ... £5 / SALAD ... £5 / POTATO CAKE ... £5

DESSERTS

- CHOCOLATE CREMEUX cocoa nib, coffee ice cream ... £11
HAZELNUT CHOUX BUN chocolate sauce ... £10
RUM BABA rhubarb, almonds ... £11
BAKED ALASKA chocolate, blood orange ... £16 (for two)
HOME-MADE ICES ... £4 (1 scoop) / £7 (2 scoops) / £9 (3 scoops)
vanilla, coffee, date/pineapple, clementine, chocolate
CHEESE quince, oat crackers ... £12 (for 2) / £15 (for 3)

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. Seasonal Game might contain shot.