

À LA CARTE

SAMPLE MENU

BEFORE

SMOKED COD'S ROE ... £4

STARTERS

MERINDA TOMATO sheep ricotta, bruschetta ... £12

BAKED ASPARAGUS parmesan, wild garlic aioli ... £11

CLAMS & MUSSELS ham, broad beans & sherry... £14

LOBSTER & SCALLOP RAVIOLO samphire, bisque ... £17

WILD BOAR & PRUNE TERRINE pickled prune, treacle mustard ... £13

MAINS

WYE VALLEY ASPARAGUS poached egg, lovage cream ... £21

WILD GARLIC, NETTLE & RICOTTA AGNOLOTTI walnut sauce ... £22

CONFIT TROUT peas, broad beans, jersey royals, ink sauce ... £27

BRAISED RABBIT crème fraiche, tarragon, mustard, mash ... £26

SIRLOIN OF BEEF short rib & pickled walnut pie, asparagus, horseradish ... £32

FOR TWO

DUCK A L'ORANGE roast breast, confit leg, liver skewer, liver skewer, endive tarte tatin ... £60

SIDES

BABY GEM ... £6

BRAISED COURGETTES olives & marjoram ... £6

POTATO CAKE ... £5

DESSERTS

CHOUX BUN hazelnut, buttermilk, chocolate ... £9

CHOCOLATE TART honeycomb, crème fraiche ... £11

BAKED ALASKA rhubarb, orange & custard ... £16 (for two)

PISTACHIO CAKE strawberries, cultured buttermilk sorbet ... £10

HOME-MADE ICES ... £4 (1 scoop) / £7 (2 scoops) / £9 (3 scoops)

vanilla, lovage, blood orange/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.