

À LA CARTE

SAMPLE MENU

BEFORE

CAULIFLOWER CHEESE CROQUETTES ... £5

HAM CROQUETTES ... £5

STARTERS

BAKED ASPARAGUS parmesan, garlic aioli ... £11

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

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

TURBOT TERRINE tarragon mayonnaise, egg ... £12

SCALLOP, BLACK PUDDING & CONFIT PORK BELLY SKEWER onza chilli sauce, white peach ... £13

WILD BOAR AND PRUNE TERRINE pickled cucumber, treacle mustard ... £13

RAW BEEF walnuts, dill ... £14

MAINS

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

NETTLE, CHARD & RICOTTA CAPPELLACCI walnut sauce ... £22

WILD TURBOT mojo verde, ox heart tomato, salt baked potato ... £36

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

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

SHETLAND LAMB saddle & shoulder, parsley & anchovy sauce, turnip ... £29

FOR TWO

SIRLOIN OF BEEF short rib & pickled walnut pie, hispi, horseradish, watercress ... £70

SIDES

BABY GEM Caesar dressing ... £5 / COURGETTES olives & marjoram ... £6 / POTATO CAKE ... £5

DESSERTS

STRAWBERRIES lovage ice cream, meringue ... £9

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

CHOCOLATE TART honeycomb, crème fraiche ... £11

MILLEFEUILLE peach, honey, ricotta, olive oil ... £10

CHEESE garden chutney, oat crackers ... £12 FOR 2 / £15 FOR 3

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

vanilla, blood orange/chocolate, Alfonso mango

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.