

LUNCH

SAMPLE MENU

TO BEGIN

CAULIFLOWER CHEESE CROQUETTES pickled walnut ketchup ... £5
BAKED ASPARAGUS spinach aioli ... £8
FRIED POTATO CAKE aioli ... £6
HAM CROQUETTES ... £5

ON TOAST

OX HEART TOMATO whipped sheep ricotta, black olive ... £8
CURED TROUT cucumber, mustard & dill, soda bread ... £11
PROSCIUTTO DI SAN DANIELE ricotta, white peach ... £12

SMALL PLATES

BABY GEM caesar dressing ... £6
BRAISED COURGETTES black olive & marjoram, chickpea panisse ... £8
NETTLE & CHARD CAPPELLACCI walnut sauce ... £12
OMELETTE ARNOLD BENNET smoked haddock, parmesan ... £15
CLAMS & MUSSELS ham, broad beans & sherry ... £14
LOBSTER & SCALLOP RAVIOLO langoustine bisque, samphire ... £17
WILD BOAR & PRUNE TERRINE pickled cucumber & treacle mustard ... £12
PORK MEATBALL crème fraiche, walnuts & dill ... £10

LARGER PLATES

SMOKED MACKEREL jersey royals, watercress, creme fraiche & horseradish ... £22
WILD TURBOT mojo verde, ox heart tomatoes, salt baked potato ... £36
GRILLED NATIVE LOBSTER seaweed butter, bearnaise & chips ... £34 / £68
TAMWORTH PORK merinda tomato, broad beans, tuna & anchovy sauce ... £22
SIRLOIN OF HEREFORD BEEF horseradish, broccoli & pickled walnut ... £28

DESSERTS

ICE CREAM CONE blood orange/vanilla/lovage/chocolate/strawberry/Alfonso mango ... £5
CHOCOLATE TART honeycomb & crème fraiche ... £10
TALEGGIO garden chutney, crackers ... £7
STRAWBERRY SUNDAE ... £8

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.