

LUNCH

SAMPLE MENU

TO BEGIN

AJO BLANCO ... £7

HAM CROQUETTES ... £5

FRIED POTATO CAKE mustard mayonnaise ... £6

ON TOAST

WHITE PEACH sheep's ricotta, soft herbs, almonds ... £11

SMOKED MACKEREL watercress, creme fraiche & horseradish ... £14

CHICKEN LIVER PARFAIT pickled prune ... £8

SMALL PLATES

GARDEN LEAVES mustard dressing, Lincolnshire poacher ... £6

RICOTTA AGNOLOTTI corn, girolles, hazelnut ... £11

BRAISED COURGETTES black olive, smoked chilli ... £5

OMELETTE ARNOLD BENNET smoked haddock, parmesan ... £15

SPIDER CRAB & SCALLOP RAVIOLO datterini tomato, basil ... £16

TURBOT TERRINE tarragon mayonnaise, egg ... £12

PORK, WALNUT & DILL MEATBALL ... £10

SAN DANIELE HAM zerbinati melon, mint ... £13

LARGER PLATES

GRILLED AUBERGINE roast tomato, yoghurt, zhoug ... £20

WILD MONKFISH black cuttlefish rice, three sauces ... £28

½ GRILLED NATIVE LOBSTER seaweed butter, bearnaise & chips ... £34

RABBIT TONNATO ox heart tomato, broad beans, tuna & anchovy sauce ... £24

SIRLOIN OF HEREFORD BEEF fine beans, girolles, pickled walnut, lardo ... £30

DESSERTS

ICE CREAM CONE

mascarpone/blackberry verbena ripple/dulce de leche/strawberry/raspberry/melon ... £5

LEMON TART raspberry, cultured cream ... £10

MONTGOMERY CHEDDAR preserved green fig, 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.