

LUNCH

SAMPLE MENU

TO BEGIN

HAM CROQUETTES ... £5
CROQUE MONSIEUR CROQUETTE ... £5
TRIPLE COOKED CHIPS mayonnaise ... £6

ON TOAST

SHEEP RICOTTA black olive, marinated courgette, soft herbs ... £12
CONFIT BLUE FIN TUNA datterini tomatoes, oregano ... £13
CURED CHALK STREAM TROUT crème fraiche, roe, soda bread ... £12

SMALL PLATES

GARDEN LEAVES mustard dressing, Lincolnshire poacher ... £6
HISPI CABBAGE buttermilk dressing ... £6
EGG YOLK RAVIOLI sheep's ricotta, girolles ... £12
ROAST DELICA PUMPKIN parmesan, sage ... £6
ROAST SCALLOP celeriac, nduja & hazelnut ... £14
OMELETTE ARNOLD BENNET smoked haddock, parmesan ... £15
WILD BOAR & PORK TERRINE house pickles, treacle mustard ... £12

LARGE PLATES

GRILLED AUBERGINE roast tomato, yoghurt, zhoug ... £20
WILD MONKFISH black cuttlefish rice, three sauces ... £28
CORNISH COD mussels, clams, coastal herbs, sherry ... £29
CONFIT DUCK LEG braised lentils, salsa verde ... £21
10 YEAR OLD HEREFORD RED SIRLOIN grilled hispi cabbage, horseradish cream ... £32

DESSERTS

ICE CREAM CONE vanilla/coffee/fig ripple/mascarpone/berry/melon ... £5
CHOUX BUN hazelnut, vanilla ice cream, caramel sauce ... £9
ALMOND & DAMSON TART custard, mascarpone ice cream ... £11
DORSET BLUE VINNY oatcakes, damson ... £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.