

DINNER

SAMPLE MENU

BEFORE

CAULIFLOWER CHEESE CROQUETTES walnut ketchup ... £5

CROQUE-ETTE ... £6

SMOKED HADDOCK CROQUETTES sauce gribiche ... £6

STARTERS

EGG YOLK RAVIOLO ceps, tarragon ... £13

LIGHTLY SMOKED CHALK STREAM TROUT RILLETES crème fraiche, dill, soda bread ... £13

TUNA TARTARE garden cucumber hot sauce, crostini ... £15

ROAST SCALLOP Jerusalem artichoke, nduja, hazelnut ... £14

FOIE GRAS & DUCK LIVER PARFAIT toasted brioche, prune ... £12

VEAL, PORK & HAZELNUT TERRINE treacle mustard, house pickles ... £12

MAINS

SALT BAKED CELERIAC ceps, grilled radicchio, parmesan cream, sage ... £23

POTATO GNOCCHI delicata pumpkin, crème fraiche, tarragon ... £20

WILD SEABASS crab, celeriac, blood orange ... £32

TRANCHE OF WILD TURBOT mojo verde, salt baked pink fir potato, artichokes, black olive ... £37

ROAST BREAST AND CONFIT LEG OF MALLARD beetroot, radicchio, potato cake ... £28

BRAISED VEAL SHOULDER verjus, tarragon, mustard, mash ... £26

FALLOW DEER WELLINGTON... £150 (for four)

Perigord truffle, potato cake

SIDES

GARDEN SALAD mustard dressing ... £6

CHARRED HISPI smoked chilli, buttermilk ... £6

POTATAO CAKE ... £6

DESSERTS

CHOUX BUN coffee cremeux, mascarpone ice cream, chocolate sauce ... £9

PRUNE & ALMOND TART crème anglaise, roast almond ice cream ... £11

RUM BABA Tahitian vanilla cream, muscovado roasted pineapple ... £11

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

ICE CREAM soda bread, brandy butter, mascarpone / SORBET clementine, green apple ... £4 / £7 / £9

CHEESES quince paste, oat cakes ... £12 for two / £15 for three

Truffled Baron Bigod, Stinking Bishop, Keen's Cheddar, Beenleigh Blue

THE RECTORY

A discretionary 10% service 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 our dishes will be completely allergen free.
Seasonal Game might contain shot.