

# LUNCH

## SAMPLE MENU

### TO DRINK

BLOODY MARY... £10

VIRGIN MARY... £8

### STARTERS

CHARRED LEEKS mojo rojo, watercress, almond, spenwood

SMOKED HADDOCK CROQUETTES spinach, sauce gribiche

ROAST SCALLOP Jerusalem artichoke, nduja, hazelnut

LIGHTLY SMOKED CHALK STREAM TROUT RILLETTES crème fraiche, dill, soda bread

VEAL, PORK & HAZELNUT TERRINE treacle mustard, house pickles

### MAINS

SALT BAKED CELERIAC ceps, grilled radicchio, parmesan cream, sage

WILD SEABASS crab, celeriac, blood orange

TRANCHE OF WILD TURBOT mojo verde, salted baked pink fir potato, grilled artichokes, olive (Sup £5)

BRAISED VEAL SHOULDER verjus, tarragon, mustard, mash

HEREFORD RUMP OF BEEF roast potatoes, carrot, wilted greens, Yorkshire pudding

### DESSERTS

CHOUX BUN hazelnut, milk ice cream, chocolate sauce

PISTACHIO CAKE quince, yoghurt & rosewater sherbet

CHOCOLATE CREMEUX coffee ice cream, coffee bean tuile

CHRISTMAS PUDDING brandy butter ice cream, crème anglaise

ICE CREAM soda bread, vanilla, salted caramel / SORBET clementine, green apple

CHEESES apple & date chutney, oat cakes (Sup £3)

Colston Basset, Stinking Bishop, Westcomb Cheddar, Beenleigh Blue

TWO COURSES £36

THREE COURSES £42

## 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.