

GAME NIGHT

THURSDAY 30TH JANUARY

HOUSE MADE CHARCUTERIE

Mallard liver parfait, Pigeon pastrami, Wild boar terrine, house pickles

PHEASANT TORTELLINI 'IN BRODO'

ROAST LOIN & BRAISED FAGGOT OF FALLOW DEER
roots, leaves, apple & prune

BITTER CHOCOLATE TART
crème fraiche & honeycomb

RHUBARB & CUSTARD CHOUX BUNS

5 COURSES / £50PP

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.