

SUPPER CLUB

THURSDAY 10TH APRIL

BAKED ASPARAGUS spenwood, lovage aioli
Bonny Doon Vineyard, Le Cigare Blanc, California, USA, 2020

PEA & BROAD BEAN RAVIOLO wild garlic pesto, hazelnut
Domaine Sautereau, Sancerre, France, 2023

ROAST LEG & CONFIT BELLY OF HOGGET
parsley sauce, morels, turnips & their tops
Jean-Pierre Moueix, Pomerol, Bordeaux, France, 2020

OR

CONFIT CHALK STREAM TROUT jersey royals, peas, roe butter sauce
Domaine de Bel Air, 'Cuvée des Acoins' Pouilly-Fumé, Loire, France 2021

SORRENTO LEMON POSSET
crème fraiche, elderflower granita, buckwheat shortbread
Side car (It is a Cocktail: Cognac, Cointreau, Lemon)

WHITE & DARK CHOCOLATE MILLEFEUILLE

5 COURSES / £60PP

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.