

DINNER

SAMPLE

BEFORE

HAM CROQUETTES ...£6

STARTERS

MERINDA TOMATO BRUSCHETTA whipped sheep ricotta, black olive...£10

WHITE ASPARAGUS VELOUTE poached egg, sherry, soda crumbs...£10

RED MULLET SOUP rouille, croutons ...£12

WARM SALT COD & FENNEL SALAD datterini tomato, shallots & soft herbs ...£12

TURBOT TERRINE tarragon mayo, boiled egg, herb salad ...£14

GLOUCESTERSHIRE WILD BOAR & HAZELNUT TERRINE treacle mustard, cumberland sauce ...£12

MAINS

SHEEP RICOTTA AGNOLOTTI wild garlic pesto, fine beans ...£20

POTATO GNOCCHI mushroom, asparagus, egg yolk, tarragon ...£21

CONFIT CHALK STREAM TROUT asparagus, jersey royals, roe butter sauce ...£28

WILD MONKFISH mojo verde, salt baked pink fir potato, merinda tomato, black olive ...£34

BRAISED RABBIT LEG mustard, tarragon, crème fraiche, mash ...£26

RACK & BELLY OF HERDWICK LAMB wild garlic & anchovy cream, tokyo turnips, asparagus ...£32

5 YEAR OLD ABERDEEN ANGUS BEEF FILLET potato cake, spinach, confit garlic ...£39

SIDES

GARDEN SALAD mustard dressing ...£6

BRAISED ROMANA COURGETTES smoked chilli, black olive ...£6

TRIPLE COOKED CHIPS ...£6

DESSERTS

CHOUX BUN rhubarb & custard ...£9

MILLEFEUILLE Valrhona 70% dark chocolate, caramelised white chocolate & coffee crèmeux ...£11

BLOOD ORANGE GRANITA sheep ricotta ice cream, pistachio tuile ...£9

SORRENTO LEMON POSSET crème fraiche, elderflower granita, buckwheat shortbread ...£10

ICE CREAM salted caramel, mascarpone, coffee ...£4 / £7 / £9

SORBET blood orange, Sorrento lemon ...£4 / £7 / £9

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

Baron Bigod, Spenwood, Lincolnshire Poacher, Cashel Blue, 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.