

LUNCH

SAMPLE MENU

TO BEGIN

TRIPLE COOKED CHIPS mayonnaise ...£6

HOUSE-MADE MERGUEZ spiced yoghurt ...£6

ON TOAST

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

SMOKED CHALK STREAM TROUT RILLETTES creme fraiche, dill, soda bread ...£11

SMALL PLATES

RICOTTA AGNOLOTTI wild garlic pesto, green beans ...£10

WARM SALT HAKE & JERSEY ROYAL SALAD capers, cornichons, wild garlic aioli ...£12

OMELETTE ARNOLD BENNETT smoked haddock, parmesan ...£15

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

GLOUCESTERSHIRE WILD BOAR & HAZELNUT TERRINE treacle mustard, house pickles ...£12

LARGE PLATES

POTATO GNOCCHI mushroom, asparagus, egg yolk, shallot, tarragon ...£20

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

LAMB SHOULDER mash, carrots, salsa verde ...£24

HEREFORD RUMP potato cake, spinach, confit garlic, green peppercorn sauce ...£28

DESSERTS

ICE CREAM CONE salted caramel/coffee/mascarpone/rhubarb ...£5

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

BEENLEIGH BLUE oatcakes, homemade quince cheese ...£8

THE RECTORY

A discretionary 12.5% 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.