

# LUNCH

## SAMPLE

### TO BEGIN

TRIPLE COOKED CHIPS mayonnaise ...£6

CROQU-ETTE pickled garden cucumber ...£6

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### ON TOAST

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

SMOKED MACKEREL PATE pickled cucumber, dill ...£11

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### SMALL PLATES

GARDEN LEAVES mustard dressing, lincolnshire poacher ...£6

SHEEP RICOTTA AGNOLOTTI wild garlic pesto, fine beans ...£10

SALT COD & MONKSBEARD SALAD fennel, datterini tomato, shallots & soft herbs ...£12

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

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

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

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### LARGE PLATES

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

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

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

HEREFORD BEEF FILLET potato cake, spinach, confit garlic, green peppercorn sauce ...£39

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### DESSERTS

ICE CREAM CONE salted caramel/coffee/mascarpone/blood orange/lemon ...£5

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

CHOUX BUN rhubarb & custard ...£9

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

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## 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.