

LUNCH

SAMPLE MENU

TO DRINK

BLOODY MARY ...£10

VIRGIN MARY ...£8

STARTERS

MERINDA TOMATO BRUSCHETTA whipped sheep ricotta, black olive

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

CRISP FRIED MONKFISH fennel, blood orange, coriander

SMOKED CHALK STREAM TROUT RILLETES, creme fraiche, dill, soda bread

COBBLE LANE BRESAOLA celeriac remoulade, gnocco fritto

GLOUCESTERSHIRE WILD BOAR & HAZELNUT TERRINE treacle mustard, house pickles

MAINS

SHEEP RICOTTA AGNOLOTTI wild garlic pesto, fine beans

CONFIT CHALK STREAM TROUT asparagus, jersey royals, roe butter sauce

WILD RED MULLET mojo verde, salt baked pink fir potato, merinda tomato, black olive (sup £6)

ROAST HEREFORD RUMP OF BEEF horseradish, roast potatoes, carrot, broccoli, Yorkshire pudding

GRILLED MARINATED LEG OF LAMB minted salsa verde, roast potatoes, carrot, broccoli, Yorkshire pudding

DESSERTS

CHOUX BUN rhubarb & custard

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

BLOOD ORANGE GRANITA sheep ricotta ice cream, pistachio tuile

SORRENTO LEMON POSSET crème fraiche, elderflower granita, buckwheat shortbread

ICE CREAM salted caramel, coffee, mascarpone

SORBET blood orange, Sorrento lemon, rhubarb

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CHEESES quince, oat cakes (sup £4) or (extra course £15)

Baron Bigod, Lincolnshire Poacher, Cashel Blue

£38 for two courses

£45 for three courses

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.