

# LUNCH

## SAMPLE

### TO DRINK

BLOODY MARY ...£10

VIRGIN MARY ...£8

### BEFORE

HAM CROQUETTES ...£6

### STARTERS

MERINDA TOMATO BRUSCHETTA whipped sheep ricotta, black olive

WHITE ASPARAGUS VELOUTE poached egg, sherry, soda crumbs

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

TURBOT TERRINE tarragon mayo, boiled egg, herb salad

GLOUCESTERSHIRE WILD BOAR & HAZELNUT TERRINE treacle mustard, cumberland sauce

### MAINS

SHEEP RICOTTA AGNOLOTTI wild garlic pesto, fine beans

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

WILD MONKFISH 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, coffee

SORBET blood orange, Sorrento lemon

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

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

£38 for two courses

£45 for three courses

## 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.