

# SUPPER CLUB

THURSDAY 15TH MAY

LIGHTLY SMOKED CHALK STREAM TROUT TARTARE

horseradish, crème fraîche, samphire

Terre di Chieti, Pecorino Vellodoro, Umani Ronchi, Abruzzo, Italy, 2023

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RAVIOLO OF RABBIT broad beans & peas

Joel Gott, 815, Cabernet Sauvignon, California, USA, 2021

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ROAST BREAST OF SOMERSET SAXON CHICKEN

wild garlic & thigh 'Kyiv', baby gem, green goddess

Pulenta Estate, Pinot Noir, Valle de Uco, Argentina, 2022

OR

TRANCHE OF WILD TURBOT head croquette, smoked roe & dill sauce

Georges Duboeuf, Viré-Clessé AOC, Mâconais, Burgundy, France, 2022

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FIG LEAF PANNACOTTA marinated apricot, candied almond

Chateau Laville, Sauternes, Bordeaux, France, 2018

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STRAWBERRY BAKED ALASKA

5 COURSES / £60PP DINNER / £40PP WINE

## 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.