

# LUNCH

## SET MENU

MONDAY – FRIDAY

### STARTERS

ASPARAGUS, JERSEY ROYAL & WILD GARLIC VELOUTE, sherry, soda crumbs

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

### MAINS

POTATO GNOCCHI wild garlic pesto, ricotta

NETTLE PAPPARDELLE aged beef ragu, spenwood

### DESSERTS

DEEP FRIED BREAD & BUTTER PUDDING custard

SALTED CARAMEL ICE CREAM SANDWICH buckwheat shortbread

£21 for two courses

£25 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.