

# DINNER

## SAMPLE MENU

### BEFORE

CRISP COURGETTE FLOWER, sheep ricotta, honey...£5

CHICKEN LIVER PARFAIT puffed pig skin...£6

### STARTERS

AJO BLANCO chilled almond & garlic soup, fig leaf oil, melon ...£9

BURRATA warm braised peas, basil ...£11

CORNISH OCTOPUS brown crab, jersey royals, capers ...£13

CRAB & SCALLOP RAVIOLO bisque, basil, datterino tomato ...£15

PROSCIUTTO DI SAN DANIELE zerbinatti melon, mint ...£12

NETTLE PAPPARDELLE, aged beef ragu, spenwood ...£12

### MAINS

SHEEP RICOTTA AGNOLOTTI pistachio pesto, fine beans, datterini tomato ...£21

GRILLED AUBERGINE roast San Marzano tomato, hung yoghurt, zhoug, chickpea pancake ...£20

CORNISH COD mojo rojo, salt baked pink fir potato, vesuvio tomato, black olive ...£28

WILD MONKFISH langoustine sauce, romana courgette, bronze fennel ...£34

RACK OF RYLAND LAMB borlotti beans & romano pepper, salsa verde...£32

5 YEAR OLD HEREFORD BEEF RUMP/BONE IN SIRLOIN potato cake, spinach, confit garlic ...£31/£85 for two

### SIDES

GARDEN SALAD mustard dressing ...£6

CHARRED HISPI smoked chilli, buttermilk ...£6

POTATO CAKE ...£6

### DESSERTS

ALMOND MERINGUE strawberries, jersey cream ...£10

CHOUX BUN raspberry, lemon verbena, custard ...£10

MILLEFEUILLE Valrhona chocolate cremeuxes, coffee ...£11

ICE CREAM coffee, strawberry, pistachio, white chocolate & lavender ...£4 / £7 / £9

SORBET yoghurt, garden raspberry, zerbinatti melon ...£4 / £7 / £9

—

CHEESES cedro, oat cakes ...£12 for two / £15 for three

Lincolnshire Poacher, Spenwood, Beenleigh Blue, Baron Bigod

## 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.