

# LUNCH

## SAMPLE MENU

### TO BEGIN

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

TRIPLE COOKED CHIPS mayonnaise ...£6

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### ON TOAST

VESUVIO TOMATO BRUSCHETTA whipped sheep ricotta, black olive ...£10

CHICKEN LIVER PARFAIT sourdough, prune ...£10

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### SMALL PLATES

GARDEN LEAVES mustard dressing, lincolnshire poacher ...£8

BURRATA warm braised peas, tropea onion, soda crumbs ...£12

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

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

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

PROSCIUTTO DI SAN DANIELE Zerbinatti melon, garden mint ...£13

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### LARGE PLATES

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

CONFIT TUNA borlotti beans, vesuvio tomato, tropea onion ... £24

CORNISH COD mojo rojo, salt baked cornish potato, merinda tomato, black olive ...£28

BRAISED LAMB SHOULDER mash, carrots, salsa verde...£23

HEREFORD BEEF RUMP/BONE IN SIRLOIN potato cake, confit garlic, green peppercorn sauce...£31/£85 for two

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### DESSERTS

ICE CREAM SANDWICH salted caramel/coffee/strawberry/white chocolate & lavender/pistachio ...£5

CHOUX BUN raspberry, lemon verbena, custard ...£9

BARON BIGOD oatcakes, candied cedro ...£8

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## 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.