

LUNCH

SAMPLE MENU

TO DRINK

BLOODY MARY ...£10

BEFORE

GIROLLE ARANCINI parsely & garlic ...£6

CRISP COURGETTE FLOWER, sheep ricotta, honey ...£6

STARTERS

AJO BLANCO chilled almond & garlic soup, fig leaf oil, white peach

BURRATA warm braised peas, tropea onion, soda crumbs

CRAB & SCALLOP RAVIOLO bisque, basil, datterini (sup £3)

CORNISH OCTOPUS brown crab, jersey royals, capers

PROSCIUTTO DI SAN DANIELE Zerbinatti melon, garden mint

MAINS

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

CORNISH HAKE mojo rojo, salt baked Cornish potato, vesuvio tomato, black olive

WILD MONKFISH lobster bisque, romana courgettes, bronze fennel (sup £5)

ROAST HEREFORD RUMP OF BEEF fresh horseradish, roast potatoes, carrot, greens, Yorkshire pudding

ROAST SOMERSET SAXON CHICKEN bread sauce, roast potatoes, carrot, broccoli, Yorkshire pudding

DESSERTS

ALMOND MERINGUE strawberries, jersey cream

CHOUX BUN raspberry, lemon verbena, custard

MILLEFEUILLE Valrhona 70% dark chocolate, caramelised white chocolate & coffee cremeuxes

ICE CREAM salted caramel, coffee, strawberry, white chocolate & lavender

SORBET raspberry, yoghurt, Zerbinatti melon

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

Baron Bigod, Lincolnshire Poacher, Beenleigh Blue

£38 for two courses

£45 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.