

DINNER

NOVEMBER SAMPLE MENU

BEFORE

Salt cod croquettes, aioli ...£5

STARTERS

Autumn salad, walnut, radicchio, apple, comté ...£12

Red mullet soup, rouille, croutons ...£12

Ricotta raviolo, lemon, sage, parmesan ...£14

Salad of confit duck, chicken livers and watercress ...£12

MAINS

Spiced chickpeas, pumpkin, apricot bastilla, labneh ...£23

Cornish cod, shorecrab sauce, fennel, pink firs ...£28

Roast partridge, cauliflower, chanterelles, Madeira sauce ...£29

Tamworth pork loin, cavolo nero, pumpkin, grapes and sage ...£28

For two to share ~ Côte de boeuf, potato dauphine, spinach, confit garlic ...£85

SIDES

Cavolo nero, brown butter and almonds ...£6

Pink fir potatoes ...£6

DESSERTS

Warm pear and almond tart, Jersey cream ...£9

Chocolate crèmeux, salted caramel, pistachio tuile, coffee ice cream ...£11

Meringue, cardamon custard, quince ...£9

Ice creams ~ salted caramel, lemon verbena, quince ripple ...£4 / £7 / £9

Sorbets ~ Miyagawa satsuma, raspberry ...£4 / £7 / £9

Cheeses ~ oat cakes, spiced apple and marrow chutney ...£12 for two / £15 for three

Lincolnshire Poacher, Beenleigh blue, Talleggio

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.