

LUNCH

SAMPLE MENU

BEFORE

Bresaola, tomatoes, gnocchi fritto ...£8

Salt cod croquettes, aioli...£6

STARTERS

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

Westcombe ricotta ravioli, lemon, sage, parmesan ...£14

Orkney scallops, sea shore crab sauce, soft herbs ...£18

Watercress soup, smoked mackerel brandade, horseradish ...£14

Pork and pistachio terrine, celeriac remoulade, sourdough ...£12

MAINS

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

Cornish seabass, leeks, pink firs, shellfish sauce ...£28

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

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

Hereford fillet of beef, potato dauphine, spinach, confit garlic ...£40

SIDES

Purple sprouting broccoli, brown butter and almonds ...£6

Pink fir potatoes ...£6

DESSERTS

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

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

Meringue, cardamon custard, quince ...£9

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

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

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

Baron Bigod, Beenleigh blue, Pitchfork Cheddar, Dorstone

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.