

LUNCH

NOVEMBER SAMPLE MENU

BEFORE

Salt cod croquettes, aioli ...£5

STARTERS

Autumn salad, figs, walnut, radicchio, apple and comté

Cornish fish soup, rouille and croutons

Salad of confit duck, chicken livers and watercress

MAIN

Ricotta raviolis, lemon, parmesan, sage

Cornish hake, pink fir potatoes, soft herb hollandaise

Slow cooked hogget shoulder, mash, mustard & tarragon

with your main course

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

DESSERTS

Warm marmalade and almond tart, Jersey cream

Quince ripple ice cream, buckwheat biscuit

Lincolnshire Poacher, oatcakes, quince and marrow chutney

£21 for two courses

£25 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.