

LUNCH

NOVEMBER SAMPLE MENU

Bloody Mary ...£10

BEFORE

Fennel salami, tomatoes, gnocchi fritto ...£8

Salt cod croquettes ...£6

STARTERS

Autumn salad, fig, walnut, radicchio, apple, comté

Linguine, griolle mushrooms, chestnuts, parmesan

Salad of confit duck, chicken livers and watercress

Pork and pistachio terrine, celeriac remoulade, sourdough

Cornish red mullet soup, rouille, croutons

MAINS

Spiced chickpeas, pumpkin, apricot bastilla, labneh

Grilled Cornish plaice, mussels and cockles, cider sauce

Roast partridge, cauliflower, chanterelles, Madeira sauce

Roast sirloin of Hereford beef, Yorkshire pudding, horseradish, beef fat carrot

Slow cooked Black Welsh Mountain hogget shoulder, salt baked shallot, green sauce

**beef and hogget served with goose fat roast potatoes, purple sprouting broccoli, cavalo nero*

DESSERTS

Warm marmalade and almond tart, Jersey cream

Chocolate crèmeux, salted caramel, pistachio tuile, coffee ice cream

Scoops of quince ripple ice cream, buckwheat biscuit

Sorbets ~ Miyagawa satsuma sorbet, raspberry

Baron Bigod, oatcakes, quince

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Cheese course, sup £15

Tallegio, 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.