

LUNCH

SAMPLE A LA CARTE MENU

BEFORE

- Anchovies and citrus ...£7
- Salt cod croquettes, aioli ...£6

STARTERS

- Cornish fish soup, rouille, gruyère, croutons ...£12
- Salad of white asparagus, quail eggs, ravigote sauce ...£12
- Farfalle with morel mushrooms, sage, parmesan ...£14
- Pork terrine, pistachios and prunes, celeriac remoulade, toasted sourdough ...£10

MAINS

- Parmesan gnocchi, Wye Valley asparagus, wild garlic, confit egg yolk, croutons ...£23
- Cornish hake, saffron potatoes, spinach, capers, langoustine sauce ...£28
- Black Welsh Mountain hogget, salsify, purple sprouting broccoli, rosemary and confit garlic ...£29
- Dorset chicken, Wye Valley asparagus, creamed potato, tarragon and morels ...£28

For two to share ~ Rib-eye of Hereford beef, boulangère potatoes, Bordelaise sauce ...£80

WITH YOUR MAIN COURSE

- A salad of winter leaves ...£6
- Pink fir potatoes, rosemary and garlic ...£6

DESSERTS

- Valrhona chocolate tart, salted caramel, hazelnut ice cream, praline ...£10
- Crème caramel, blood orange and sultanas ...£9
- Yorkshire rhubarb cheesecake, rhubarb ripple ice cream ...£10
- Ice creams ~ pistachio or rhubarb ripple ...£4
- A scoop of blood orange sorbet and Campari ...£4

Cheeses ~ oat cakes, pear chutney ...£12 for two / £15 for three
Tunworth, Stilton, Comté, 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.