

LUNCH

MOTHERS DAY ~ SUNDAY 15TH MARCH 2026

A glass of Billecart salmon brut champagne ...£15 125ml

Rhubarb spritz ...£12

BEFORE

Beef tartare, watercress, horseradish ...£6

Porthilly rock oysters~ natural or tempura with pickled rhubarb...£4 ea

STARTERS

Wild garlic and new potato soup, wild garlic butter tortellini

Cured chalk stream trout, creme fraiche and soda bread

Chicken liver parfait, sauternes raisins, remoulade, toasted brioche

Salad of watercress, Beenleigh blue, almonds and blood orange

MAINS

Parmesan gnocchi, Wye Valley asparagus, wild garlic

Gilt head sea bream, shellfish and saffron rice, gremolata

Roast Herwick hogget, purple sprouting broccoli, confit shallot, mint sauce

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

**beef and lamb served with roast potatoes and seasonal greens*

DESSERTS

Lemon tart, Jersey cream

Feuilleté mille-feuille, Yorkshire rhubarb, rhubarb ripple ice cream

Bronte pistachio ice cream, buckwheat biscuit

Blood orange sorbet, campari

Cheeses ~ lavoche, pear chutney ...£12 for two / £15 for three

Tunworth, Beenleigh Blue, Comté, Dorstone

£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.