

DINNER

TUESDAY 16TH APRIL

NUT ALLERGY

BEFORE

PUFFED PIG SKIN AND SMOKED COD'S ROE ...£4

STARTERS

PARSLEY & LOVAGE SOUP egg, crumbs ...£12

BAKED ASPARAGUS parmesan, wild garlic aioli ...£11

MERINDA TOMATO sheep ricotta bruschetta ...£12

WILD SEABASS CRUDO blood orange, marjoram ...£15

LOBSTER AND SCALLOP RAVIOLO monk's beard, bisque ...£17

MAINS

ROAST JERUSALEM ARTICHOKE sprouting broccoli, tropea onion, sage ...£21

ROAST MONKFISH mojo verde, tema artichoke, salt baked potato ...£31

CONFIT TROUT potato cake, asparagus, sherry butter sauce ...£27

BRAISED RABBIT crème fraiche, tarragon, mustard, mash ...£26

RIBEYE OF BEEF short rib & crisp potato, watercress, horseradish ...£32

FOR TWO

DUCK A L'ORANGE roast breast, confit leg, liver skewer, boulangère potatoes ...£60

SIDES

BABY GEM Caesar dressing ...£6

GLAZED CARROTS ...£5

POTATO CAKE ...£5

CAVOLO NERO...£5

DESSERTS

ENGLISH STRAWBERRIES forced rhubarb, mascarpone sundae ...£12

CHOCOLATE TART honeycomb, crème fraiche ...£11

CHOUX BUN crème Chantilly, chocolate sauce ...£10

BAKED ALASKA chocolate, blood orange ...£16 (for two)

HOME-MADE ICES ...£4-1 scoop/£7-2 scoops/£9-3 scoops

vanilla. coffee. blood orange / rhubarb. chocolate

THE RECTORY

A discretionary 10% 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.