

# LUNCH

## COCKTAIL

RECTORY SPRING PUNCH Vodka, Raspberry, Cassis, Lemon, Champagne ... £14

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## TO BEGIN

BAKED ASPARAGUS wild garlic aioli ... £8  
BRUSCHETTA Marinda tomato, sheep ricotta & black olive ... £7  
FRIED POTATO CAKES wild garlic aioli ... £6  
TEMPUS COPPA ... £8  
DUCK LIVER PARFAIT rhubarb & brioche ... £6

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## SMALL PLATES

BABY GEM caesar dressing ... £6  
BRAISED COURGETTES black olive & marjoram, chickpea panisse ... £8  
CLAMS & MUSSELS ham, broad beans & sherry ... £14  
CURED TROUT cucumber salad & rye cracker ... £12  
RABBIT & PRUNE TERRINE pickled cucumber and treacle mustard ... £12  
LOBSTER AND SCALLOP RAVIOLO langoustine bisque, monks beard ... £17

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## LARGER PLATES

MONKFISH mojo verde, tema artichoke & salt baked potato ... £30  
GRILLED NATIVE LOBSTER chips, seaweed butter & bearnaise ... £34 / £68  
RUMP OF BEEF horseradish, watercress & pickled walnuts ... £23  
BRAISED RABBIT LEG creamed potato, mustard, tarragon ... £25

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## DESSERTS

ICE CREAM CONE blood orange/rhubarb/chocolate/vanilla/coffee ... £5 each  
CHOCOLATE TART honeycomb & crème fraiche ... £12  
RHUBARB SUNDAE ... £9  
CHEESES with quince & oat crackers ... £7 / £11 / £15

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## THE RECTORY

A discretionary 10% service charge 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 dishes will be completely allergen free. Seasonal Game might contain shot.