

THE RECTORY

LUNCHTIME MENU

available up to 5pm

Starters and Snacks

Nocellara olives marinated in garlic, chilli and lemon 3.5 v gf
Homemade garlic bread, thyme oil and hummus 4.5 v
Soup of the day with bread and butter 5.5 v
Crispy battered sweet onion with cayenne sour cream 5.5 v
Pulled beef croquettes, red onion purée and horseradish 7.
Crispy pork belly bites, crackling, apple and cider purée 5.5 gf
Pork and leek scotch egg, burnt butter hollandaise, cress 6.5
Halloumi soldiers, sweet cherry tomatoes, chilli chutney 4.5 v gf
Salt and pepper calamari, parsley aioli and lemon 7.5
Tempura chicken, Thai slaw, wasabi and soy dipping sauce 6.5

Sandwiches

add fries for 3. or truffle & Parmesan fries for 4.

Club sandwich, bacon, chicken, lettuce and tomato with mayonnaise on white bread 7.5
Fish finger sandwich with tartar sauce and baby gem lettuce on white bread 6.5
Steak ciabatta with red onion marmalade and watercress 8.
Tempura chicken and smoked Cheddar wrap with sweet chili sauce and mixed leaf 6.5
Halloumi, hummus and red pepper wrap 6. v

Burgers

Upgrade to truffle & Parmesan fries for an additional 1. or add mushroom, fried egg or avocado for an additional 1.

7oz Beef burger in brioche bun, candied bacon, smoked Cheddar, baby gem lettuce, red onion, cherry tomato, chilli chutney, summer slaw and fries 13.

Cajun chicken burger in brioche bun, candied bacon, smoked Cheddar, baby gem lettuce, red onion, cherry tomato, chilli chutney, summer slaw and fries 13.

Mains

8oz Herefordshire sirloin steak, braised tomato, handcut chips, field mushroom, confit garlic, watercress, peppercorn sauce 22. gf

Fish & handcut chips, crushed minted peas and tartar sauce 16.5

Dingley Dell belly of pork, crispy ham hock, chestnuts, swede, apple purée, crackling and cider sauce 16. gf

Pan-fried fillet of salmon, squid ink risotto, Jerusalem artichoke, garden peas and Parmesan bon bons 15.5

Ballotine of chicken, pancetta, spinach, truffle potatoes, baby leeks, button mushrooms, chicken crisps and smoked chicken jus 15.

Spelt, barley and butternut squash risotto, toasted pumpkin seeds, mustard cress and roasted chestnuts 14.5 v

Salads

Superfood salad, giant couscous, roasted root veg, pumpkin seeds, spinach, avocado, tenderstem broccoli and house dressing 14. v gf *add halloumi for an additional 3. or add grilled chicken for an additional 3.*

Grilled chicken Caesar salad, baby gem lettuce, croutons, anchovies, Parmesan and Caesar dressing 13.5

Heritage tomato and Buffalo Mozzarella salad, pea concass and sweet balsamic vinaigrette 12.5 v gf

Sides

Fries 3.
Truffle & Parmesan fries 4.
Handcut chips 3.
Roasted vegetables 3.5
Wilted spinach 3.
Toasted almonds & tenderstem broccoli 4.
Rocket & Parmesan salad 4.5

Desserts

Artisan cheeseboard, apple, tomato chutney and seeded crackers 8.5
Strawberry cheesecake, raspberry bon bons and strawberry coulis 6.
Truffle chocolate torte, honeycomb and cherry purée 6.
Dark chocolate mousse, caramel and chocolate shards 5.5 v gf
Passionfruit mousse, shortbread and summer berries 5.5
White chocolate panacotta, meringue and raspberry 6.

v indicates a dish suitable for vegetarians, gf indicates a gluten free dish. Please ask your server if you require allergy information. All items subject to availability. Weights refer to uncooked weights. A discretionary service charge of 10% is applied to tables of 6 or more.