

THE RECTORY

A discretionary service charge of 10% is applied to tables of 6 or more.
Dishes are made to order and are subject to availability.

Sandwiches

available lunchtimes only, before 5pm
add fries for 3.00 or truffle & Parmesan fries for 4.00

Club sandwich, bacon, chicken, lettuce and tomato
with mayonnaise on white bread 7.50

Fish finger sandwich with tartar sauce
and baby gem lettuce on white bread 6.50

Steak ciabatta
with red onion marmalade and watercress 8.00

Tempura chicken and smoked Cheddar wrap
with sweet chili sauce and mixed leaf 6.50

Halloumi, hummus and red pepper wrap 6.00 v

Bar Snacks

Nocellara olives marinated in garlic,
chilli and lemon 3.75v gf

Homemade garlic bread, red pepper hummus 4.50 v

Ham hock and mustard croquettes, garlic aioli 5.75

Crispy pork belly bites, apple and vanilla purée 5.50 gf

Pork and sage scotch egg, hollandaise sauce,
pork crumb 6.75

Halloumi soldiers, cherry tomatoes, chilli chutney 4.50 v gf

Salt and pepper calamari, parsley aioli 7.50

Tempura chicken, Thai slaw,
wasabi and soy dipping sauce 6.50

Burgers

*Upgrade to truffle & Parmesan fries
for an additional 1.00*

7oz Beef burger in brioche bun,
candied bacon, smoked Cheddar,
baby gem lettuce, red onion,
cherry tomato and chilli chutney,
coleslaw and fries 13.00

Cajun chicken burger in brioche bun,
candied bacon, smoked Cheddar,
baby gem lettuce, red onion,
cherry tomato and chilli chutney,
coleslaw and fries 13.00

Sides

Fries 3.00

Truffle & Parmesan fries 4.00

Handcut chips 4.00

Dauphinoise potato 3.50

Market vegetables 3.50

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.

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Starters

Game and pancetta terrine, piccalilli purée, pickled root vegetables, toasted focaccia 8.75

Smoked cod scotch egg, samphire, parsley aioli, pork crumb 6.75

Wild mushroom ravioli, spinach and garlic broth, roasted pistachios 6.75 v

Smoked duck pastrami, charred chicory, orange and fennel gel, brioche 6.25

Potato and lemon risotto, candied tarragon, egg yolk and white truffle 6.00 v gf

Parsnip and apple soup, homemade bread, parsnip crisps 4.75 v

Savoury apple and nutmeg tart, calvados and pear chutney with a watercress and chestnut dressing 5.75 v

Mains

8oz Herefordshire sirloin steak, braised plum tomato, field mushroom, confit garlic, handcut chips, watercress, peppercorn sauce 22.00 gf

Steak onglet, served medium rare, mushroom purée, beef pie, beef tea, savoy cabbage, charred shallots, red wine reduction 19.00

Venison wellington, braised red cabbage, carrot purée, glazed beets, juniper jus 19.00

Beer battered haddock, handcut chips, minted peas, tartare sauce 15.00

Pan-seared fillet of salmon, squid ink risotto, garden peas, Parmesan bon bons, parsley oil 16.00

Pan-fried fillet of seabass, spaghetti of vegetables, lobster and smoked paprika bisque, prawn wontons 17.25 gf

Ballotine of chicken, spinach mousse, potato purée, baby leek, pancetta, silver skin onions, chicken crisps and smoked jus 15.00 gf

Dingley dell belly of pork, dauphinoise potatoes, crab apple, roasted parsnip, apple purée, chestnut sauce 16.00 gf

Sweet potato gnocchi, aubergine caviar, roasted pumpkin seeds, mustard frills 12.50 v

Classic fish pie, charred leeks, peas, creamed potato, market vegetables 16.00

Beef cheek bourguignon, creamed potato, smoked carrots 15.75

Spinach and goats cheese strudel, butternut squash purée, watercress emulsion 13.25 v

Desserts

Cheeseboard, onion chutney, apple, celery and seeded crackers 8.50 v

Salted caramel and dark chocolate brownie, honeycomb, vanilla ice cream 6.75

Lemon cheesecake, raspberry bon bons, meringue, lemon gel 6.25 gf

Sticky toffee pudding with caramel sauce, vanilla ice cream 6.50

Dark chocolate torte, cherry compote, hazelnut crumb 6.75 v