

THE RECTORY

SET MENU

Available to pre-booked large parties,

2 courses £21.95 3 courses £27.95

A 10% service charge is applied to all tables of 6 or more.

A preorder is required.

Starters

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

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

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

Parsnip and apple soup, homemade bread, parsnip crisps v

Mains

8oz Herefordshire sirloin steak *(available on the set menu at a premium of £6.00)*

braised plum tomato, field mushroom, confit garlic, handcut chips, watercress, peppercorn sauce gf

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

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

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

Beef cheek bourguignon, creamed potato, smoked carrots

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

Desserts

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

Sticky toffee pudding with caramel sauce, vanilla ice cream

Dark chocolate torte, cherry compote, hazelnut crumb v

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.