

THE RECTORY

EVENING MENU

Starters or Snacks

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

Mains

- 8oz Herefordshire sirloin steak, braised tomato, handcut chips, field mushroom, confit garlic, watercress and peppercorn sauce 22. gf
Braised feather blade of beef, roasted heritage carrots, celeriac purée, charred shallots, wild garlic, braised liquor 16. 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
Loin of lamb, heritage tomatoes and summer vegetables, sauce vierge, watercress, rosemary jus 17.
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. gf
Spelt, barley and butternut squash risotto, toasted pumpkin seeds, mustard cress and roasted chestnuts 14.5 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.

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.