

THE RECTORY

SET MENU

**Available to pre-booked large parties,
deposit and preorder required at time of booking.**

2 courses 21.

3 courses 26.

A 10% service charge is applied to all tables.

Starters

Crispy pork belly bites, crackling, apple and cider purée gf

Pork and leek scotch egg, burnt butter hollandaise, cress

Halloumi soldiers, sweet cherry tomatoes and chili chutney v gf

Tempura chicken, Thai slaw, wasabi and soy dipping sauce

Mains

Braised feather blade of beef, roasted heritage carrots,
celeriac purée, charred shallots, wild garlic, braised liquor gf

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

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

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

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

Desserts

Strawberry cheesecake, raspberry bon bons, strawberry coulis

Truffle chocolate torte, honeycomb, cherry purée

Dark chocolate mousse, caramel and chocolate shards v gf

Passionfruit mousse, shortbread and summer berries