

THE  
RECTORY  
HOTEL

BEFORE

Gruyere and Dorset truffle toastie.....	£4
Coronation crab choux bun, fennel and chilli .....	£5

STARTERS

Short rib agnolotti, Taleggio fondue .....	£8
Citrus cured sea trout tartare, avocado and radish.....	£8
Grilled octopus, pork belly, romesco sauce and Valencia almonds.....	£9
Burrata, crisp globe artichoke, green olive and lemon (v) .....	£9
Isle of Wight tomatoes, smoked aubergine, Cantabrian anchovies.....	£8
Kelmscott Farm Coppa, Charentais melon, capers and dill.....	£7
Grilled Brixham scallops with nduja butter and preserved lemon.....	£14

MAINS

Courgette pappardelle, girolles, ricotta stuffed courgette flower (v).....	£16
Cod, potted shrimp butter, tender stem broccoli and creamed potato.....	£18
Cornish gumard, saffron and shellfish risotto, basil gremolata.....	£19
Wiltshire lamb rack, peas, broad beans and sweetbread kiev.....	£20
Iberico pork presa, peppers, fennel, courgettes and mojo rojo.....	£21
Beef fillet, crisp potato, shallot puree, braised blade and rainbow chard.....	£24

GRILL

Flat iron chicken, grilled spring onions, oyster mushrooms and chimichurri.....	£18
8oz ribeye, grilled bone marrow, parsley butter and French fries.....	£24
16oz Hereford chateaubriand, béarnaise, French fries and watercress .....	£60

SIDES

French fries.....	£4
Minted Ratte potatoes.....	£4
Peas and sugar snaps .....	£4
Gem heart and herb salad .....	£4
Heritage tomato and basil salad .....	£4
Grilled tenderstem broccoli, dukkah.....	£4
Baby carrots, maple, pecan and sorrel.....	£4



## PUDDINGS

Honey roasted peaches, crushed amaretti biscuits and almond ice cream.....	£7
Florentine doughnuts with strawberry parfait and pistachio mousse.....	£6
Dark chocolate delice, poached cherries and lemon verbena sorbet.....	£8
Chilled summer berry soup, mint and crème fraiche .....	£7
Vanilla and strawberry mille-feuille with a lime and elderflower sorbet .....	£7
Gooseberry custard tart with gooseberry and ginger beer sorbet .....	£7
Selection of British cheeses.....	3/£10
With spiced gooseberry relish, salted walnuts and prune brandy jam.....	
Affogato .....	£6
(Vanilla ice cream and double espresso) .....	
Sgroppino.....	£7
(Lemon sorbet and prosecco) .....	
Ice Cream (vanilla, almond, banana and passion fruit, peanut butter).....	£5
Sorbet (lime and elderflower, passion fruit, chocolate, crème fraîche) .....	£5

## SWEET

Innocent Bystander, Moscato, Yarra Valley, Australia, 2018 (37.5cl).....	Bottle £12
Château Laville, Sauternes, Bordeaux, France, 2015 .....	75 ml £7.90 /Bottle £45
Familia Castaño ‘Dulce’ Monastrell DO Yecla, Murcia, Spain, 2016 .....	75ml £7.90/Bottle £45