

LUNCH

COCKTAILS

ENGLISH GARDEN
Gin, elderflower, apple, cucumber, mint . . .
£10

CLOVER CLUB
Gin, lemon, raspberry, egg white . . .
£10

NEGRONI SPAGLIATO
Campari, Punt e Mes, Prosecco . . .
£10

KIR ROYALE
Crème de Cassis, Champagne . . .
£13

LUCQUES OLIVES ...£4 / PAPRIKA ALMONDS ...£4 / HOME BAKED BREAD ...£3

STARTERS

CROSTINI with broad bean, peas, mint and pecorino (v) . . . £8

BRITISH CHARCUTERIE pickles and grilled sourdough . . . £9

SOUP courgette and basil (cold or hot) . . . £6

GRILLED OCTOPUS pork belly, romesco sauce and smoked almonds . . . £9

LYONNAISE SALAD with air dried duck ham . . . £8

MAINS

GRILLED ARGENTINIAN RED PRAWNS with lemon . . . £14

ISLE OF WIGHT TOMATOES with basil, mint and burrata . . . £9 / £14

LINGUINI with crab, chilli, parsley and lemon . . . £9 / £15

GRILLED SALAD OF SUMMER VEGETABLES with rosemary, capers and tahini – add pan-fried seabass . . . £9 / £18

BAVETTE STEAK chimichurri and fries . . . £15

COD potted shrimp butter, tender stem broccoli and creamed potato . . . £18

COURGETTE PAPPARDELLE girolles, ricotta stuffed courgette flower, oregano and garlic (v) . . . £16

FLAT IRON CHICKEN grilled spring onions, oyster mushrooms and chimichurri . . . £18



THE RECTORY

PUDDINGS

FLORENTINE DOUGHNUTS

With strawberry parfait and pistachio mousse . . . £ 6

SUMMER BERRIES

With mint & crème fraîche sorbet . . . £ 7

DARK CHOCOLATE DELICE

Poached cherries, lemon verbona sorbet ...£8

POSSET

Lemon, blueberry and elderflower . . . £ 6

SELECTION OF CHEESES

With gooseberry relish, salted walnuts and prune brandy jam . . . 3 F O R £ 1 0

AFFOGATO

Vanilla ice cream and double espresso . . . £ 6

ICE CREAM

Vanilla, stem ginger, banana & passion fruit,
peanut butter . . . £ 5

SGROPPINO

Lemon sorbet and prosecco . . . £ 7

SORBET

Lime & elderflower, passion fruit, chocolate,
creme fraiche . . . £ 5