

THE
RECTORY
HOTEL

SUNDAY LUNCH

STARTERS

Pheasant consommé, wild mushroom and tarragon tortellini
Chicken liver parfait, mustard fruits, and sourdough
Smoked haddock croquette, lightly curried haddock soup
Roast cauliflower, pomegranate and chicory with tahini yoghurt sauce (v)
Grilled Brixham scallops in their shell, Gruyère, garlic butter and parsley breadcrumbs (Supp £4)

MAINS

Beetroot orzo, Heritage beetroot, baby leeks, hazelnut and Stilton (v)
Braised lamb shoulder, pearl barley, roast shallot and rainbow chard
Grilled halibut, new potatoes, Hollandaise and watercress.
Slow roast Red Devon sirloin, horseradish Hollandaise, Yorkshire pudding and seasonal vegetables
Middle white pork loin, apple sauce and crackling, Yorkshire pudding and seasonal vegetables
Cotswold white chicken, pigs in blankets, Yorkshire pudding and seasonal vegetables

SIDES - £4

Goose fat and rosemary roast potatoes
Heritage roast beetroot with walnuts and salsa verde
Seasonal greens

PUDDINGS

“Rhubarb and custard”, blood orange and almond crunch
Pear tarte tatin with vanilla and liquorice ice cream
5 year old Cuban rum baba with lime infused pineapple and coconut crisps
Dark chocolate delice, salted caramel and peanut butter ice cream
Selection of English cheeses (Supp £4)

TWO COURSES £24

THREE COURSES £28

THIS IS A SAMPLE MENU

