



OLD RECTORY HOUSE

Sunday Lunch Menu

Starters

DEVILLED CHESTNUT MUSHROOMS (v, gfo) £7.90

Cooked in a spiced cream with wholegrain mustard and paprika served with toasted ciabatta

ROMESCO & BURNT LEEK BRUSCHETTA (ve, gf, n) £7.90

Spiced romesco sauce with burnt leeks finished with lemon oil

ROASTED CELERIAC SOUP (v, veo) £7.90

with thyme & toasted hazelnuts served with warm bread & butter *Soup changes seasonally*

PIG CHEEK BON BONS £8.40

Delicious cider-braised pork & apple in a crispy panko coating topped with smoked miso mayonnaise

SALT & SZECHUAN PEPPER SQUID £8.40

With coriander & chilli aioli (gf)

MOROCCAN HALLOUMI (v, gf) £7.90

Deep fried with yoghurt, chilli, pomegranate & a chermoula drizzle

Roasts

BEEF TOPSIDE (gfo) Cooked pink £18.95

FREE RANGE CHICKEN (gfo) £17.95

ROASTED BUTTERNUT SQUASH & SAGE WELLINGTON (v, veo, gfo) £17.95

All served with roast potatoes, honey & cumin roasted parsnips, honey & caraway carrots, buttered seasonal greens, Yorkshire pudding, rich red wine gravy

Mains

PRAWN AND CHORIZO LINGUINI £18.95

Finished in a white wine, tomato, chilli & garlic sauce

SLOW COOKED SHORT RIB OF BEEF (gf) £22.95

Braised in Guinness and red wine for 18 hours, served with mashed potatoes, roasted carrot & Tenderstem broccoli

STEAK & EMMENTAL BURGER (gfo, vo) £17.95

Fresh chargrilled beef burger topped with melted Emmental, lettuce, red onion, burger sauce on a brioche bun. Served with fries

PAN FRIED SEABASS CAPONATA (gf) £23.95

Served with sauteed new potatoes charred cherry tomatoes, fine beans and wilted rocket finished with a lemon & caper butter

CREAMY TUSCAN GNOCCHI (ve) £16.95

gnocchi cooked in a creamy tomato & basil sauce with sun blushed tomatoes & wilted spinach finished with parsley oil

Additional sides

Cauliflower cheese (v) £5.90 per portion

Sauteed greens (v, ve) £4.90 per portion

Desserts

WARM PECAN TART (v, veo) £7.95

served with Chantilly cream

CINNAMON CHURROS (v, veo) £7.95

served with chocolate sauce

CHOCOLATE & FOREST FRUIT FONDANT £7.95

(v, gf)

COCONUT & PASSION FRUIT PANNA COTTA 7.95

(ve, gf)

BENNETTS FARM (ve, gf) £4.95

Ice Cream OR Mango Sorbet

CHEESE BOARD for 1 £12.95 / for 2 £19.95

A selection of three local seasonal cheeses, served with an assortment of Miller Damsel crackers, Netherend butter, homemade ale chutney, grapes and candied walnuts

CHOICE OF LIQUOR COFFEE (v, veo, gf) £7.95

Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens.
(V) - Suitable for Vegetarians, (VE) - Vegan, (VEO) - Vegan Optional, (GF) - Gluten Free, (GFO) - Gluten Free Optional, (N) - Nuts, (SS) - Sesame Seeds.

A 10% service charge of will be added to your bill. While we take precautions to minimise the risk of cross-contamination in our kitchen, our food is prepared fresh daily and we cannot guarantee a total absence of ingredients in our venue which may cause an allergic reaction.