



# THE DINING ROOM AT THE RECTORY

## Dinner Menu

Tomato Consommé, Goats Cheese Gnocchi, Courgette Spaghetti (v)

Risotto Nero, Tempura of Squid, Tomato Salsa

Coquilles St Jacques

Wye Valley Asparagus, Home Smoked Salmon, Lemon and Capers Dressing

Honey Roasted Quail Salad, Pickled Wild Mushrooms, Black Pudding and Hazelnut Dressing



Whole Roasted Gilt Head Bream, White Asparagus and Fennel Salad,  
Pickled Cucumber and Lemon Balm Dressing

Coriander Crusted Lamb, Couscous Tabbouleh, Shiso Dressing

Duck Egg Kedgeree, Chicory Salad, Crispy Red Onions

Roasted Loin of Pork, Chou Farci, Fondant Potato, Heritage Carrots

Pan-Fried Turbot, Mussels and Leeks, Sea Purslane Salad



Tea and Biscuits, Early Grey Crème Brulee, Bourbon and Garibaldi Biscuits

Strawberry Eton Mess, Chocolate Mint Meringue

Vanilla and Apricot Spotted Dick, Orange Marmalade Ice-Cream

Dark Chocolate Mousse, White Chocolate and Passion fruit Bombe

Carpaccio of Pineapple, Roasted Coconut Ice-Cream

Selection of Local Cheeses

**2 courses £26.50**

**3 courses £31.50**

(v) - vegetarian