

# The Rectory

## STARTERS

Hummus, dukkha, flatbread (VG)	5
Pulled BBQ lamb buns, pickled cucumber, hoisin sauce	7
Buffalo chicken wings, celery, blue cheese mayo	7
Falafels, garlic mayonnaise	5
Crispy tiger prawns, coriander, lime, sriracha mayo	8
Roast chicken Caesar salad, gem lettuce, croutons, parmesan	8.5
House made ricotta, peas, broad beans, grilled sourdough (V)	6.5

## ROASTS

*All served with roasties, seasonal vegetables, Yorkshire pudding, gravy*

Roast Cotswold White chicken, bread sauce, chipolatas, Yorkshire pud & gravy	15
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pud & gravy	17
Sweet potato Wellington, Yorkshire pud & veggie gravy V	12.5
<i>Add cauliflower cheese too share</i>	6

## MAINS

Rectory burger, maple bacon, double cheese, lettuce, onion, tomato, burger sauce, fries	12
Beer battered haddock, mushy peas, tartar sauce, lemon, chips	13.5
Grilled halloumi, falafel, garlic yoghurt, chilli pickle & parsley salad (VG without halloumi)	11.5

## SIDES

Roasties (V)	2.5
Yorkshire pudding (V)	1
Seasonal veg (V)	3
Fries, smoked chilli salt (VG)	3
Gem lettuce salad, anchovy dressing, parmesan	3.5

## DESSERTS

White chocolate & caramel ice cream sandwich	5.5
Vanilla cheesecake, gingerbread, roasted strawberries	5
Passionfruit posset, frozen raspberries, lime	5

*All of our meat, poultry & seafood is sustainably sourced from ethical UK suppliers*

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU  
**AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.**