

STARTERS	Price	<i>Allergy Advice</i>
Deep fried battered calamari rings served with a light Dijon cream and a wedge of lime.	£6.75	<i>A C D</i>
Vegetable spring rolls with a Thai sweet chilli dip and salad garnish (Vegan)	£6.25	<i>A E</i>
Homemade crispy chicken goujons served with a salad garnish and a sweet and sour dipping sauce	£6.25	<i>A</i>
Brussels pate with a caramelised red onion chutney and wholemeal crunchy toast points.	£5.50	<i>A C E</i>
Homemade soup served with a warm bread roll and butter (please ask server for today's flavour). (V)	£5.25	<i>Please ask</i>
King prawns pan fried in finely chopped garlic and ginger served with a side salad	£8.25	<i>B C</i>
Devilled whitebait – lightly floured with a hint of paprika and served on a bed of mixed leaves with a fresh wedge of lemon and tartare sauce.	£6.95	<i>A</i>
Sweet potato falafel bites served with a salad garnish and a garlic mayo dip(V).	£5.95	

MAIN COURSE FROM THE GRILL	Price	<i>Allergy Advice</i>
10oz Ribeye steak served with a grilled tomato and field mushroom	£23.50	
Add a sauce: Pepper sauce, stilton sauce or béarnaise sauce	£2.50	<i>C</i>
10oz Gammon Steak, marinated in brown sugar and dark rum, served with caramelised pineapple or two fried free range eggs.	£14.50	
6oz Steak Burger served in a lightly toasted brioche bun topped with crispy bacon cheese, lettuce, tomato and red onion and served with hand cut chips and red cabbage coleslaw.	£12.95	<i>A C</i>
Plant based burger served in a lightly toasted vegan brioche bun with lettuce, tomato and red onion, with hand cut chips and bbq sauce	£12.95	<i>A</i>

*FOOD ALLERGEN ADVICE KEY: A – Gluten | B - Crustaceans | C – Milk | D Mollusc | E - Nuts
For food intolerances and allergies please speak to a member for staff.
Old Rectory Hotel Evening menu available for orders taken between 5.30pm – 8.30pm.
Please book a table in advance where ever possible*





SEAFOOD Price Allergy Advice

Deep fried breaded whole tail Whitby scampi, served with tartare sauce, a red cabbage coleslaw and finished with a wedge of fresh lemon. **£13.50** A B

Grilled fillet of seabass with sizzled red chilli, ginger and spring onions, finished with a warm honey, soy and lime dressing. **£17.50** A

Grilled fillet of salmon with a citrus infused hollandaise sauce and a wedge of fresh lime. **£13.95** A C

Moules marinières, Mussels in a white wine, onion & parsley sauce served with a warm baguette **£13.50** A C D

OLD RECTORY CLASSICS Price Allergy Advice

Pan seared prosciutto wrapped chicken breast accompanied by a creamy garlic and wild mushroom sauce **£16.50** C

Slow roasted belly of pork with and apple and cider jus served with and a buttery wholegrain mustard mashed potato. **£15.50** C

A trio of our local butcher's sausages served with mashed potato and a rich onion gravy. **£12.95** A C

Tagliatelle carbonara, with bacon, onion and mushroom in a creamy herb sauce **£10.50** A C

Homemade steak mince chilli con carne accompanied by fluffy rice and tortilla chips. **£11.95** A

Homemade pie of the day, please ask your server for today's choice. **£13.95** Please ask

VEGETARIAN / VEGAN Price Allergy Advice

Vegan wellington slice accompanied by a lightly spiced tomato sauce **£13.95** A E

Red Thai mixed vegetable curry served with fluffy rice and Thai spiced crackers. (Vegan) **£12.95**

Rich tomato and roasted vegetable lasagne, topped with cheese **£12.50** A C

Parsnip, sweet potato and chestnut bake topped with sautéed potatoes **£12.50**

Falafel and spinach burger flavoured with coriander, cumin, lemon, chilli and garlic served in a vegan brioche roll, with a tomato salsa. (Vegan) **£12.50** A

Meals are served with a choice of potatoes and either vegetables or salad.

FOOD ALLERGEN ADVICE KEY: A – Gluten | B - Crustaceans | C – Milk | D Mollusc | E - Nuts
 For food intolerances and allergies please speak to a member for staff.
 Old Rectory Hotel Evening menu available for orders taken between 5.30pm – 8.30pm.
 Please book a table in advance where ever possible

