



STARTERS

| | Price | Allergy Advice |
|---|-------|----------------|
| Deep fried battered calamari rings served with a light Dijon cream and a wedge of lime. | £6.95 | A C D |
| Vegetable spring rolls with a Thai sweet chilli dip and salad garnish (Vegan) | £6.25 | A E |
| Homemade crispy chicken goujons served with a salad garnish and a sweet and sour dipping sauce | £6.50 | A |
| Brussels pate with a caramelised red onion chutney and wholemeal crunchy toast points. | £6.50 | A C E |
| Homemade soup served with a warm bread roll and butter (please ask server for today's flavour). (V) | £6.50 | Please ask |
| King prawns pan fried in finely chopped garlic and ginger served with a side salad | £8.25 | B C |
| Deville 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. | £7.25 | A |
| Sweet potato falafel bites served with a salad garnish and a garlic mayo dip(V). | £5.95 | |

MAIN COURSE FROM THE GRILL

| | Price | Allergy Advice |
|--|--------|----------------|
| 10oz Ribeye steak served with a grilled tomato and field mushroom | £25.50 | |
| Add a sauce: Pepper sauce, stilton sauce or béarnaise sauce | £2.50 | C |
| 10oz Gammon Steak, marinated in brown sugar and dark rum, served with caramelised pineapple or two fried free range eggs. | £15.50 | |
| 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. | £14.50 | A C |
| 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 | A |

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. **£14.50** *A B*

Grilled fillet of seabass with sizzled red chilli, ginger and spring onions, finished with a warm honey, soy and lime dressing. **£19.50** *A*

Grilled fillet of salmon with a citrus infused hollandaise sauce and a wedge of fresh lime. **£16.95** *A C*

Moules marinières, Mussels in a white wine, onion & parsley sauce served with a warm baguette **£15.50** *A C D*

OLD RECTORY CLASSICS Price Allergy Advice

Pan seared prosciutto wrapped chicken breast accompanied by a creamy garlic and wild mushroom sauce **£17.50** *C*

Slow roasted belly of pork with and apple and cider jus served with and a buttery wholegrain mustard mashed potato. **£16.95** *C*

A trio of our local butcher's sausages served with mashed potato and a rich onion gravy. **£13.95** *A C*

Tagliatelle carbonara, with bacon, onion and mushroom in a creamy herb sauce **£12.50** *A C*

Homemade steak mince chilli con carne accompanied by fluffy rice and tortilla chips. **£13.95** *A*

Homemade pie of the day, please ask your server for today's choice. **£14.95** *Please ask*

VEGETARIAN/VEGAN Price Allergy Advice

Vegan wellington slice accompanied by a lightly spiced tomato sauce **£14.95** *A E*

Red Thai mixed vegetable curry served with fluffy rice and Thai spiced crackers. (Vegan) **£15.95**

Rich tomato and roasted vegetable lasagne, topped with cheese **£14.50** *A C*

Parsnip, sweet potato and chestnut bake topped with sautéed potatoes **£14.50**

Falafel and spinach burger flavoured with coriander, cumin, lemon, chilli and garlic served in a vegan brioche roll, with a tomato salsa. (Vegan) **£14.50** *A*

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

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