



STARTERS

	Price	<i>Allergy Advice</i>
Deep fried battered calamari rings served with a light Dijon cream and a twist of lime.	£6.50	<i>A C D</i>
Moules marinières – mussels delicately cooked in white wine, shallots and cream, finished with crispy chorizo pieces and accompanied by crusty bread.	£7.25	<i>A C D</i>
Vegetable spring rolls with a Thai sweet chilli dip and salad garnish (Vegan)	£5.50	<i>A E</i>
Homemade crispy chicken goujons served on a rocket and baby chard salad with a sour cream and chive dip.	£4.95	<i>A C</i>
Farmhouse pate with a caramelised red onion chutney and wholemeal crunchy toast points.	£5.25	<i>A C E</i>
Homemade soup served with a warm bread roll and butter (please ask server for today's flavour). (V)	£4.50	<i>Please ask</i>
King prawns pan fried in finely chopped garlic and ginger served with a side salad	£7.25	<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.	£6.25	<i>A</i>
Deep fried cumin bread crumbed spinach and feta goujons served with a dill mayonnaise(V).	£4.95	<i>A C</i>
Roasted shredded aromatic duck salad accompanied by a hoisin dipping sauce and finished with mini five spiced croutons.	£6.95	<i>A</i>

MAIN COURSE FROM THE GRILL

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

Steaks. All steaks are served with a field mushroom and grilled tomato:		
	10oz Sirloin steak.	£18.50
	10oz Fillet Steak	£22.50
	10oz Ribeye Steak.	£19.50
Add a sauce: Pepper sauce, stilton sauce, garlic butter, béarnaise sauce or onion rings.	£2 each	<i>A C</i>
Homemade 6oz Steak Burger served in a lightly toasted brioche bun with lettuce and tomato, accompanied by a red cabbage coleslaw.	£12.50	<i>A C</i>
Add either cheddar, stilton, crispy bacon or homemade chilli.	£1.50	<i>C</i>
10oz Gammon Steak , marinated in brown sugar and dark rum, served with caramelised pineapple or two fried free range eggs.	£11.50	

*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.*



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.	£12.95	A B
Grilled fillet of seabass with sizzled red chilli, ginger and spring onions, finished with a warm honey, soy and lime dressing.	£14.50	A
Oven poached lemon sole served with a Mediterranean sauce vierge, finished with a touch of balsamic syrup and freshly chopped chives.	£15.25	
Grilled fillet of salmon with a citrus infused hollandaise sauce and a wedge of fresh lime.	£11.50	A C

OLD RECTORY CLASSICS

Pan seared prosciutto wrapped chicken breast accompanied by a creamy garlic and wild mushroom sauce	£13.95	C
Slow roasted belly of pork with and apple and cider jus served with and a buttery wholegrain mustard mashed potato.	£11.95	C
A trio of our local butcher's sausages served with mashed potato and a rich onion gravy.	£10.50	A C
Classic tagliatelle carbonara served with garlic bread.	£9.95	A C
Homemade steak mince chilli con carne accompanied by fluffy rice and tortilla chips.	£9.95	A
Homemade pie of the day, please ask your server for today's choice.	£10.25	Please ask

VEGETARIAN / VEGAN

Asparagus, broad bean and roasted garlic risotto served with parmesan shavings	£10.95	A C E
Red Thai mixed vegetable curry served with fluffy rice and Thai spiced crackers. (Vegan)	£10.50	
Rich tomato and roasted vegetable lasagne, topped with cheese	£9.95	A C
Parsnip, sweet potato and chestnut bake topped with sautéed potatoes	£9.95	A
Falafel and spinach burger flavoured with coriander, cumin, lemon, chilli and garlic served with a tomato salsa. (Vegan)	£9.95	

FOR ALL MAIN COURSE OPTIONS: Meals are served with a choice of potatoes and either vegetables or salad.

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