



## STARTERS

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

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## 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.	<b>£18.50</b>
	10oz Fillet Steak	<b>£22.50</b>
	10oz Ribeye Steak.	<b>£19.50</b>
Add a sauce: Pepper sauce, stilton sauce, garlic butter, béarnaise sauce or onion rings.	<b>£2 each</b>	<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.	<b>£12.50</b>	<i>A C</i>
Add either cheddar, stilton, crispy bacon or homemade chilli.	<b>£1.50</b>	<i>C</i>
<b>10oz Gammon Steak</b> , marinated in brown sugar and dark rum, served with caramelised pineapple or two fried free range eggs.	<b>£11.50</b>	

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

## OLD RECTORY CLASSICS

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

## VEGETARIAN / VEGAN

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

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

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