

# Refectory Kitchen & Terrace Sample Menu

## Snacks

Served from 6 pm - 10 pm daily

- Nocellara olives £4

Smoked almonds £4

Sourdough, Netherend Farm butter £4.50

Devon crab toasts £5.50

Black pudding bon bons, piccalilli purée £6.50

## Starters

- Short rib mac 'n' Swaledale cheese £8.50

Sticky pig's cheek, rosemary gnocchi, caramelised onion £8

Pressed chicken terrine, harissa crispy skin, coriander aioli £8.50

Severn and Wye smoked salmon, salmon fish cake, Avruga dressing, crème fraîche £8.50

French onion soup, apple, thyme, Gruyère £6

White onion soup, truffle oil (v) £6.50

## Salads

- Broomhall Farm goat's curd, Jerusalem artichoke, radish, beetroot crisps (v) £9

Yorkshire Blue, poached pear, peppered pecan, pumpkin seed dressing (v) £9

Butternut squash, pumpkin seeds, pomegranate, sage, radicchio, lamb's lettuce (v) £9

## Refectory favourites

- R & J Butchers beef burger, Swaledale cheddar, smoked bacon and pepper jam, gherkin, hand-cut Maris Piper fries £15

R & J Butchers game burger, red cabbage and beetroot slaw, gherkin, hand-cut Maris Piper fries £15

Shepherd's pie: 12-hour braised R&J Butchers lamb shoulder, rosemary mash, fennel and redcurrant sauce £15.95

R & J Butchers hickory-smoked sausages, buttermilk mash, grilled red onion £14.95

Yorkshire terrier ale-battered haddock, hand-cut Maris Piper fries, marrowfat peas,  
tartare sauce £16.95

### **Main courses**

- Duck breast, creamed leeks, thyme-roasted potatoes, cherry purée, cherry jus £19

Slow-braised beef casserole, Yorkshire pancetta, button mushrooms, baby onions £18

Pork fillet, celeriac dauphinoise, Savoy cabbage, soused apple, crumbled bacon  
£18.95

R&J Butchers venison haunch, parsnip, honey-glazed beetroot £23

Hake, butter bean and chorizo cassoulet, wilted spinach, Manchego and coriander  
pesto £18.50

Roasted plaice, ratte potatoes, grilled fennel, shallot brown butter £16

Ricotta and roasted garlic cannelloni, tomato ragu (v) £14

Roasted cauliflower risotto, watercress, ginger, toasted sunflower seeds (v) £14.50

### **R&J Waterford farm steaks**

- R&J specialise in Limousin and Charolais, two continental breeds renowned for their generous muscle-to-bone ratio, as well as their richly marbled meat. As every chef knows, the fat content of meat is a vital element of its flavour.

Hanger 8oz £17

Rib-eye 8oz £25.50

Sirloin 10oz £29

Served with hand-cut Maris Piper fries, vine-on cherry tomatoes, Portobello mushroom and a choice of sauces: peppercorn, red wine, béarnaise, bone marrow sauce

### **Sides**

- Hand-cut Maris Piper fries £3.50 Add truffle and Parmesan £0.50

Broccoli, hollandaise, toasted almonds (v) £4

Creamed savoy, pancetta £3.50

Buttermilk mash (v) £3.50

Lolla rossa, oak leaf, pumpkin seed dressing (v) £3.50

Butternut squash hummus, khobez bread (v) £3.50

### **Puddings**

- Yorkshire parkin, salted caramel, custard £6.95

Chestnut and orange panna cotta, chestnut praline £6.95

Dark chocolate cheesecake, pistachio crumb, steeped blackberries £6.95

Sticky toffee pudding, toasted sourdough ice cream £6.95

Pear and cider posset, cranberry and pistachio biscuit £6.95

Vanilla crème brûlée £6.95

Cheeseboard £6.95 / £9