

REFECTORY

KITCHEN & TERRACE

DINNER

SNACKS

Freshly baked bread, Netherend Farm butter (v) £2/£4.50

Honey fried chicken,
sesame seeds, coriander £5

Baked Golden Cross goat's cheese, wild
mushroom, onion marmalade (v) £5

Falafel, beetroot hummus,
smoked tahini (ve) £4.50

Puttanesca green olives (ve)
£4

STARTERS

Salt-baked celeriac, raisin and caper purée,
kale, date and green tea jus (ve) £7

Caesar salad bonbon,
anchovies, Caesar dressing £8.50

Yorkshire pork belly, soy and lemongrass jus,
Doreen's black pudding tempura,
spiced apple purée £8

Crab and spring onion mac 'n' cheese £8

Roasted heritage carrot salad,
pickled carrot and ginger purée (ve) £7.50

Soup of the day £7

MAINS

Lamb rack and belly, wild garlic and onion purée,
tarragon gnocchi £22

Roast duck breast, celeriac and smoked bacon,
griottine cherries £17.50

Pan-fried trout, curried cauliflower purée and couscous £17.50

Roast chicken breast, black garlic, miso leeks,
chestnut mushrooms, asparagus £17

Pan-fried hake, chorizo, tomato and butter bean stew £18.50

Fried tofu and butternut squash curry, coriander quinoa (ve) £14.50

Baked tempeh, broccoli and pine nuts,
smoked aubergine purée, rainbow carrots (ve) £15

REFECTORY FAVOURITES

4oz R&J Butchers lamb burger and barbecued lamb shoulder,
smoked Ribblesdale cheese and Korean Gotcha ketchup
in a pretzel bun with chunky chips £16.50

Buttermilk fried chicken, smoked sambal mayonnaise, red slaw
and pickled red onion in brioche bun with chunky chips £16.50

Yorkshire Terrier ale-battered haddock,
garden peas, tartare sauce, chunky chips £17

Smoked hickory pork sausage, mashed potatoes,
braised cabbage and caraway £17

SIDES £4

Chunky chips

Green salad, Wharfe Valley lemon rapeseed oil (ve)

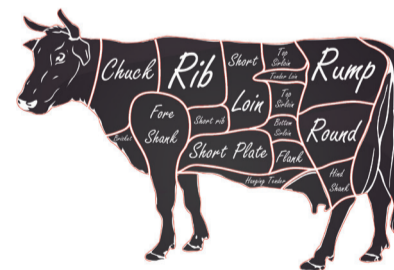
Paprika-roasted sweet potatoes (ve)

Green beans, bacon, shallots

Steamed seasonal greens (ve)

R&J BUTCHERS

Our meat comes from R&J Butchers near Ripon in the Yorkshire Dales
(about 30 miles from York). A family of farmers and butchers, they've
been producing some of Yorkshire's finest meat for 40 years.



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.

8oz
flat iron
£16.50

8oz salt-aged
rib-eye
£26.50

8oz
picanha rump
£19.50

8oz bone-in pork Tomahawk
£17.50

Served with chips, vine-on tomatoes, Portobello mushroom
and your choice of sauce:
bone marrow butter | peppercorn sauce | red wine jus

SUNDAY LUNCH

Every Sunday we roast a choice of meats — as well as a vegetarian option —
and serve with gravy and all the trimmings.

2 courses
£24

3 courses
£30

Half price for children under 12

Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Refectory team – will be added to your bill. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game dishes may contain shot.

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