



Sunday Lunch at The Refectory

Seasonal Roast

2 courses £38

3 courses £45

Snacks

Gordal Olives 5

Honey roast nuts 4.5

Malt Bread, marmite butter 5.5

Starters

Caramelised shallot soup, gruyere croute, chives

Chicken liver parfait, apple & shallot chutney, brioche, crispy chicken skin

Twice baked cheese soufflé, chicory jam, chives, toasted walnuts

Beetroot cured gravadlax, garlic labneh, chive oil, beets, pickled fennel

Sticky pig's cheek crumpet, shallot rings, burnt onion emulsion

Carrot & parsnip cake, crème fraîche, caramelised hazelnuts, crispy sage

Mains

Roast rolled porchetta, creamy mash, cauliflower cheese, Yorkshire pudding & gravy

Roast beef sirloin, creamy mash, cauliflower cheese, Yorkshire pudding & gravy

Mixed nut & lentil roast, creamy mash, cauliflower cheese, Yorkshire pudding & gravy

Coley, Jerusalem artichoke velouté, tartar

Turkey, leek, pancetta & chestnut pie, gravy

All served with seasonal vegetables & roast potatoes

Extra Yorkshire pudding 1.5

Sweet & Cheese

Flambéed Christmas pudding, brandy sauce

Sherry trifle, flaked almonds

Dark chocolate cremeux, poached quince, ginger crumble

3 Cheeses, crackers, chutney, celery, truffle honey

Freshly baked madeleines, butterscotch sauce, vanilla ice cream

After Dinner

Freshly baked madeleines with rhubarb sugar; half or a dozen 6 | 12

Full Cheeseboard; The Courtyard Dairy Cheeses, crackers, chutney, celery, truffle honey 22

Espresso Martini 14

Pedro Ximinez Sherry 5

Espresso / Americano 3.5

Flat White / Cappuccino / Cortado 4

Please notify a member of staff if you have any allergies

There will be a 12.5% discretionary service charge added to all bills, this is optional.