



The Refectory

Snacks

- Gordal Olives 5
Honey roast nuts 4.5
Parmesan loaf, marmite butter 5.5
Lindisfarne Oysters, house fermented hot sauce 4 - each | 24 - 1/2 dozen

Starters

- Spiced butternut squash soup, crispy pancetta, seeds, chilli oil 9
Chicken liver parfait, apple & shallot chutney, brioche, crispy chicken skin 10
Twice baked cheese & crab soufflé, samphire 14
Smoked eel "niçoise", devilled egg, caviar, new potatoes, kohlrabi & horseradish cream, green oil 12
Steak tartare, fried bread, crispy yolk, black garlic mayonnaise 12
Baked king scallops, café de Paris bechamel, parmesan & herb gratin 14

Mains

- Chicken, ham & leek pie, creamed potatoes, jus 20
Confit duck leg, white bean & pancetta cassoulet, roast squash 18.5
Curried lamb kromesky, spinach & lentil dahl, mint yoghurt 24
Coley, bisque charcuterie, crispy capers, parsley, kohlrabi 17.5
Sage & ricotta gnudi, beurre noisette blanc, Hen of the Woods, walnuts 18
Steak Frites; 8oz ribeye steak, fries, choice of sauce 34
Green peppercorn | Bearnaise | Café de Paris Butter

On the Side

- Truffle & parmesan fries 6.5
Plain fries 5
Honey glazed carrots & caraway 6
Sprout, blue cheese, walnut & grape salad 7
Creamed spinach Almondine 6.5

Desserts

- Forced rhubarb & custard tart 9
Dark chocolate mousse, whisky prunes, extra virgin olive oil, pistachio 10
Rum & pineapple upside down cake, cherry ripple ice cream 8.5
Freshly baked madeleines;
3 madeleines, butterscotch sauce, vanilla ice cream 8
Rhubarb sugar; 1/2 dozen or a dozen 6 | 12
The Courtyard Dairy Cheeses, crackers, chutney, celery, truffle honey 22

After Dinner

- Espresso Martini 13
Pedro Ximenez Sherry 5
Espresso / Americano 3.5
Flat White / Cappuccino / Cortado 4