



The Refectory

Snacks

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

Starters

- Chicken liver parfait, apple & shallot chutney, brioche, crispy chicken skin 10
Twice baked cheese & crab soufflé, samphire 14
Smoked scallop roe taramasalata, hash brown, anchovy, chive oil 10
Salt baked beetroot carpaccio, blood orange vinaigrette, walnuts, goat's cheese, dill 10
Ricotta tortellini, bisque, fennel, dill oil 11
Pork Dan Dan, spring roll, peanuts, chilli sauce, kewpie 10

Mains

- Chicken Kiev, wild garlic, cavolo nero Caesar salad, parmesan 23
Cider & nduja mussels, garlic butter focaccia 18
Lamb rump, broad beans, peas, courgette, whipped feta, jus 26
Potato gnocchi, garlic mushroom sauce, hen of the woods, parmesan, crispy kale 18
Pork chop, Café de Paris butter, celeriac remoulade 26
Plaice, olive, sundried tomato & oregano caponata, preserved lemon 28
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
Confit potato terrine, marmite mayonnaise 6.5
Tahini buttered purple sprouting broccoli, toasted pine nuts 5
Seasonal leaf & herb side salad 5

Desserts

- Treacle tart, rhubarb & stem ginger ice cream 9
Bergamot & white chocolate cremeux, blood orange, pistachio 9
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 Ximinez Sherry 5
Espresso / Americano 3.5
Flat White / Cappuccino / Cortado 4