

# Local's Lunch at The Refectory

2 course £23

3 course £28

## *Starters*

Salt baked beetroot carpaccio, blood orange vinaigrette, walnuts, goat's cheese  
Chicken liver parfait, apple & shallot chutney, brioche, crispy chicken  
Ricotta tortellini, lobster bisque, fennel, dill oil

## *Mains*

Curried lamb kromesky, green lentil & courgette dahl, mint yogurt  
Cider & nduja mussels, garlic butter focaccia  
Potato gnocchi, garlic mushroom sauce, hen of the woods, parmesan, crispy kale

## *Desserts*

Treacle tart, rhubarb & stem ginger ice cream  
Banana burnt Basque cheesecake, caramelised banana  
Bergamot & white chocolate cremeux, blood orange & pistachio

## *Additional Sides*

Truffle & parmesan fries £6.5 | Plain fries £5  
Honey glazed carrots & caraway £6 | Tahini buttered purple sprouting  
broccoli, toasted pine nuts £5 | Confit potato terrine, marmite  
mayonnaise 6.5 | Seasonal leaf & herb side salad 5

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3 course £28

## *Starters*

Sticky pig's cheek crumpet, onion mayonnaise, crispy shallots

Mushroom parfait, apple & shallot chutney, brioche

Twice baked cheese & crab soufflé, samphire

## *Mains*

Chicken, ham & leek pie, creamed potatoes, jus

Cider & nduja mussels, garlic butter focaccia

Roast butternut squash, spinach & lentil dahl, mint yoghurt, crispy shallots

Confit duck leg, white bean & pancetta cassoulet, roast squash

## *Desserts*

Treacle tart, rhubarb & stem ginger ice cream

Dark chocolate mousse, whisky prunes, extra virgin olive oil, pistachio

Rum & pineapple upside down cake, cherry ripple ice cream

## *Additional Sides*

Truffle & parmesan fries £6.5 | Plain fries £5

Honey glazed carrots & caraway £6 | Creamed spinach Almondine £6.5

Sprout, blue cheese, walnut & grape salad £7