



Sunday Lunch at The Refectory

Seasonal Roast

1 course £28
2 courses £38
3 courses £45

Snacks

Gordal Olives 5
Honey roast nuts 4.5
Parmesan loaf, marmite butter 5.5

Starters

Spiced butternut squash soup, crispy pancetta, seeds, chilli oil
Chicken liver parfait, apple & shallot chutney, brioche, crispy chicken skin
Twice baked cheese & crab soufflé, samphire
Sage & ricotta gnudi, beurre noisette blanc, Hen of the Woods, walnuts
Smoked eel “niçoise”, devilled egg, caviar, new potatoes, kohlrabi & horseradish cream, green oil
Steak tartare, fried bread, crispy yolk, black garlic mayonnaise
Baked king scallops, café de Paris bechamel, parmesan & herb gratin

Mains

Roast rolled porchetta, creamy mash, Yorkshire pudding & gravy
Roast Topside of beef, creamy mash, Yorkshire pudding & gravy
Mixed nut & lentil roast, creamy mash, Yorkshire pudding & gravy
Coley, Vermouth beurre blanc, cavolo nero

All served with seasonal vegetables, cauliflower cheese & roast potatoes

Extra Yorkshire pudding 1.5

Sweet & Cheese

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
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.*