



The Refectory

Snacks

- Gordal Olives 5
Honey roast nuts 4.5
Japanese Milk Loaf, wild garlic 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 & wild garlic soufflé 12
English asparagus, crab, lemon vinaigrette, dill, pine nuts 14
Salt baked beetroot carpaccio, pink grapefruit vinaigrette, walnuts, goat's cheese, dill 10
Smoked king scallops, lovage & tomato consommé, mint, dill, crispy leeks 15
Ricotta agnolotti, lobster bisque, fennel, dill oil 11
Pulled lamb croqueta, wild garlic emulsion, endive salad 12

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, artichoke velouté, crispy artichokes, truffle & parmesan 19.5
Pan-fried cod, dill sauce, caponata crumb, samphire 28
Steak Frites; 10oz ribeye steak, fries, choice of sauce 40
Green peppercorn | Wild Garlic Butter | Café de Paris Butter

On the Side

- Truffle & parmesan fries 6.5 | Plain fries 5
Crispy new potatoes, marmite mayonnaise 6.5
Tahini buttered purple sprouting broccoli, toasted pine nuts 5
Seasonal leaf & herb side salad 5
Leek fondants, beurre noisette, hazelnuts 6.5

Desserts

- Lemon meringue tart 8.5
Early Grey panna cotta, rhubarb, stem ginger crumble 8.5
Hazelnut praline & coffee crème diplomat Choux bun 9
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