



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

- Ham hock terrine, piccalilli, sourdough toast 10
Twice baked cheese & crab soufflé, samphire 14
Ricotta agnolotti, roast courgette, wild garlic & courgette cream, pine nuts 10.5
Isle of white tomatoes, labneh, basil, Maldon salt, extra virgin oil 11
Mackerel sashimi, yoghurt, pistachio, radish, Mr. Vikkis garlic pickle 13
Smoked cured duck breast, salt baked pickled beetroot, truffle mayonnaise, hazelnuts 14
Sardines butterflied and grilled on toast, jeow som dressing, aioli 12

Mains

- Lamb rump, broad beans, peas, courgette, whipped feta, jus 26
Chicken Schnitzel, celeriac & coriander remoulade, chimichurri 23
Cider & nduja mussels, garlic butter focaccia 20
Asparagus & lemon risotto, saffron mascarpone, parmesan tuille 19
Roast cauliflower, cashew cream, olive, grape & caper dressing, spiced cashew nuts 17
Cod, sweetcorn & fregola bisque, corn rib 28
Steak Frites; 10oz ribeye steak, fries, choice of sauce 40
Green peppercorn | Wild Garlic Butter | Café de Paris Butter | Chimichurri

On the Side

- Truffle & parmesan fries 6.5 | Plain fries 5
Crispy jersey royal potatoes, marmite mayonnaise 6.5
Roast fennel, orange, whipped feta, sumac, mint, dill 6.5
Seasonal leaf & herb side salad 5
Leek fondants, hollandaise, green oil, hazelnuts, chervil 6.5

Desserts

- Strawberry & Elderflower liqueur choux bun, strawberry cheesecake ice cream 9
Chocolate & miso caramel tart, toast malt ice cream, apricots 9
Bergamot posset, torched meringue, lemon thyme crumble 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