



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

Japanese milk loaf, seaweed butter 4

Lindisfarne Oysters, strawberry vinaigrette 4 - each | 24 - 1/2 dozen

Oyster Rockefeller (15 minutes) 4 - each | 24 - 1/2 dozen

Starters

Thai coconut mussels, lime leaf & chilli oil, focaccia

Feta saganaki, hot honey figs, sundried tomatoes, basil

Twice baked Montgomery cheddar soufflé, chicory jam, chives

Isle of Wight tomatoes, labneh, basil, Maldon salt, extra virgin oil

Spinach malfatti, parsley butter sauce, pine nuts, cavolo nero

Smoked cured duck breast, salt baked pickled beetroot, truffle mayonnaise, hazelnuts

Seabass carpaccio, citrus buttermilk, capers, cucumber, apple, dill

Grilled mackerel on toast; mussel, nduja & cider cream sauce

Mains

Roast wild garlic Porchetta, creamy mash, Yorkshire pudding & gravy

Roast Topside of beef, creamy mash, Yorkshire pudding & gravy

Mixed nut & lentil roast, creamy mash, Yorkshire pudding & gravy

Cod, salsify cream sauce, crispy salsify, tenderstem broccoli

All served with seasonal vegetables, cauliflower cheese & roast potatoes

Sweet & Cheese

Toasted brioche, vanilla crème pat, Pedro Ximenez plums, flaked almonds

Limoncello tiramisu

Salted caramel tart, peached, mascarpone

Lemon posset, torched meringue, lemon thyme crumble

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

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.