



The Refectory

Snacks

- Gordal Olives 5
Honey roast nuts 4.5
Black treacle & Guinness Loaf, Marmite butter 5.5
Lindisfarne Oysters, strawberry vinaigrette 4 - each | 24 - 1/2 dozen
Oyster Rockefeller (15 minutes) 4 - each | 24 - 1/2 dozen

Starters

- Burrata, pumpkin fritti, hot honey, pistachio pesto 12
Twice baked Montgomery cheddar soufflé, chicory jam, chives 12
Braised beef cheek sorpresine, beef consommé, pickled mustard seeds, truffle, parmesan 14
Grilled mackerel on toast; mussel, nduja & cider cream sauce 13
Salmon pastrami, pickled cucumber, lemon & garlic labneh, dill 11
Pan-fried pigeon breast, rainbow chard, plum jus, hazelnuts 13
King scallops, bisque chowder, pickled fennel, crispy shallot 15

Mains

- Pork fillet, sauteed celeriac & wild mushroom, celeriac puree, tarragon, jus 29
Chicken, leek & pancetta pie, creamy mashed potato, tender stem broccoli, crispy kale, jus 26
Mouclade; French curried mussels, focaccia 22.5
Roast cauliflower, cashew cream, olive, grape & caper dressing, spiced cashew nuts 20
Cod, mussel beurre blanc, cannellini beans, braised cabbage, salmon roe 30
Steak Frites; 8oz Fillet steak, fries, Caesar wedge, choice of sauce 46
Green peppercorn | Café de Paris Butter | Chimichurri | Blue cheese sauce

On the Side

- Truffle & parmesan fries 6.5 | Plain fries 5
Crispy new potatoes, marmite mayonnaise 6.5
Courgette, fig & pistachio salad 7
Seasonal leaf & herb side salad 5
Leek fondants, hollandaise, green oil, hazelnuts, chervil 6.5

Desserts

- Croissant Pain Perdu, cardamom ice cream, custard, apple, almonds 9
Salted caramel tart, Pedro Ximenez plums, clotted cream 9
Dark chocolate mousse, kirsch cherries, olive oil, almond brittle 9.5
Freshly baked madeleines:
3 madeleines, butterscotch sauce, vanilla ice cream 8
Strawberry sugar; 1/2 dozen or a dozen 6 | 12
The Courtyard Dairy Cheeses, crackers, chutney, celery, truffle honey 22

After Dinner

- Espresso Martini 14
Pedro Ximenez Sherry 8
Espresso / Americano 3.5 | Flat White / Cappuccino / Cortado 4