



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

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

Braised beef cheek sorpresine, beef consommé, pickled mustard seeds, truffle, parmesan

Twice baked Montgomery cheddar soufflé, chicory jam, chives

Cured salmon pastrami, garlic & lemon labneh, pickled cucumber, dill

Pumpkin fritti, hot honey, pistachio pesto, burrata

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

Pan-fried pigeon breast, rainbow chard, plum jus, hazelnut

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, mussel beurre blanc, cannellini beans, braised hispi

All served with seasonal vegetables, cauliflower cheese & roast potatoes

Sweet & Cheese

Croissant Pain Perdu, cardamom ice cream, custard, apple, almonds

Salted caramel tart, Pedro Ximenez plums, clotted cream

Freshly baked madeleines, butterscotch sauce, vanilla ice cream

Dark chocolate mousse, kirsch cherries, olive oil, almond brittle

3 Cheeses, crackers, chutney, celery, truffle honey

After Dinner

Freshly baked madeleines with strawberry sugar; half or a dozen 6 | 12

Full Cheeseboard; The Courtyard Dairy Cheeses, crackers, chutney, celery, truffle honey 22

Espresso Martini 14

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.*