REFECTORY
KITCHEN & TERRACE

DINNER

SNACKS

Puttanesca-style olives £4

Popcorn £4
Ask for today's flavour

Sourdough, Netherend Farm butter £1.50/£4.50

Crab toasts £5.50

Black pudding bon bons, barbecue sauce £6

STARTERS

Crispy cayenne-spiced calamari, lemon aioli, picked radish £9.50

Confit duck, duck spring roll, beetroot, raspberry, sesame, sugar snap peas £9.50

Crab, chilli and spring onion mac 'n' cheese £9

Yorkshire panzanella £8
Local sourdough, Yorkshire Fettle, basil, cherry tomatoes, capers, smoked Yorkshire rapeseed oil

Leek and potato soup, rosemary rapeseed oil (v) £6.50
Add smoked haddock and chives £1.50

SALADS

Smoked trout, fennel, passion fruit £9

Heritage carrot salad £8
Pickled, roasted, puréed (v)

Yorkshire Blue, artichokes, basil, watercress (v) £8.50

MAINS

Duck breast, pea purée, lentils, beetroot jam £19

Harissa-spiced lamb rump, broad bean, pancetta, white onion purée, Sable potato £20.50

Bacon rib-eye, duck egg, chunky chips, pineapple, grain mustard sauce £16

Goat's cheese, lemon, sweet pepper and chive risotto (v) £14

Bream, caponata, yellow pepper sauce £17.50

Sea trout, crab and mascarpone tortellini, samphire, shellfish bisque £18.50

Angel hair pasta, pesto, black olive, sun-blush tomato, basil (v) £14

Pan-fried chicken breast, oyster mushroom, broccoli £16.50

SIDES

Hand-cut Maris Piper fries £3.50
Add rosemary and Parmesan +£0.50

Green salad, smoked Yorkshire rapeseed oil £3.50

Sautéed purple potatoes £3.50

Broad beans, pancetta, broccoli £4

SUNDAY LUNCH

Every Sunday we roast a choice of meats — as well as a vegetarian option — and serve with gravy and all the trimmings.

2 courses £17.95

3 courses £21.95

Half price for children under 12

REFECTORY FAVOURITES

R&J Butchers beef burger £15.50
Gherkin, sweet chilli relish, hand-cut Maris Piper fries

R&J Butchers lamb burger £15.50
Spring onion, chilli, radish, hand-cut Maris Piper fries

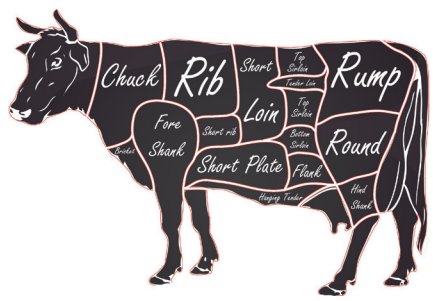
Applewood smoked chicken, leek and tarragon hot pot £16

R&J Butcher's pork, black pudding and apple sausage, sweet potato mash, port-baked onion £15.50

Yorkshire Terrier ale-battered haddock, hand-cut Maris Piper fries, marrowfat peas, tartare sauce £16.95

R&J BUTCHERS

Our meat comes from R&J Butchers near Ripon in the Yorkshire Dales (about 30 miles from York). A family of farmers and butchers, they've been producing some of Yorkshire's finest meat for 40 years.



WATERFORD FARM STEAKS

R&J specialise in Limousin and Charolais, two continental breeds renowned for their generous muscle-to-bone ratio, as well as their richly marbled meat. As every chef knows, the fat content of meat is a vital element of its flavour.

Rump 8oz | Rib-eye 8oz | T-bone 14oz
£18 £27 £35

Served with hand-cut Maris Piper fries, vine-on cherry tomatoes, Portobello mushroom and a choice of sauces:
peppercorn | red wine | Yorkshire Blue and tarragon cream | smoked salt and garlic butter

Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Refectory team – will be added to your bill.
We can offer accurate information on ingredients, however due to the open plan nature of our kitchens we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns.

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REFECTORY
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WINE LIST

CHAMPAGNE & SPARKLING

SPARKLING

	125ml	Bottle
Vaporetto Prosecco *Veneto, Italy*	£6.05	£30
Quim Vila Babot Cava *Penedès, Spain*		£32
Herbert Hall Brut *Kent, England*		£55

CHAMPAGNE

Besserat de Bellefon Grande Tradition Brut	£8.45	£48
Taittinger Brut Réserve	£10.95	£65
Laurent Perrier Brut		£70
Veuve Clicquot		£70
Taittinger Rosé	£13.50	£80
Laurent Perrier Rosé		£80

WHITE

	175ml	250ml	Bottle
La Picoutine Ugni Blanc Colombard *Languedoc-Roussillon, France*	£5.05	£7.05	£20
La Serre Chardonnay *Languedoc-Roussillon, France*	£5.65	£7.75	£22
The Spee'wah Pinot Grigio *Murray Darling, Australia*	£6.45	£8.95	£25
Le Versant Viognier *Languedoc-Roussillon, France*	£6.75	£9.45	£27
Conde Villar Vinho Verde Branco *Vinho Verde, Portugal*	£7.05	£9.75	£28
Murrina Greco Di Tufo *Campania, Italy*			£28
Cap Cette Picpoul de Pinet *Languedoc-Roussillon, France*	£7.35	£10.05	£29
Marmora Vermentino di Sardegna *Sardinia, Italy*			£31
Château de la Roche Sauvignon Blanc Touraine *Loire, France*	£8.15	£11.45	£33
Journey's End Haystack Chardonnay *Stellenbosch, South Africa*			£34
Domaine Fichet Macon Villages La Crepillionne *Burgundy, France*			£35
Weingut Clemens Busch Pundericher Marienburg Falkenlay Riesling *Mosel, Germany*	£8.85	£12.45	£36
Domingo Martin Albariño *Galicia, Spain*			£38
Domaine Defaix Bourgogne Aligoté Chablis *Burgundy, France*			£40
Spy Valley Sauvignon Blanc *Marlborough, New Zealand*	£10.55	£14.75	£43
Domaine des Hâtes Chablis *Burgundy, France*	£10.95	£15.45	£45
Domaine de la Chezatte Sancerre *Loire, France*	£11.45	£16.05	£47
Varner Wines El Camino Chardonnay *Santa Barbara, USA*			£65
Philippe Colin Chassagne-Montrachet *Burgundy, France*			£75

ROSÉ

	175ml	250ml	Bottle
Petit Papillon Grenache Rosé *Languedoc-Roussillon, France*	£5.05	£7.05	£20
La Cuneo Poesia Rosé *Rioja, Spain*	£6.75	£9.45	£27
Domaine de La Pastoure Rosé *Provence, France*	£7.55	£10.45	£30

RED

	175ml	250ml	Bottle
La Troubadour Carignan Grenache *Languedoc-Roussillon, France*	£5.05	£7.05	£20
Saint Etalon Merlot *Languedoc-Roussillon, France*	£5.65	£7.75	£22
Lorosco Carmenere Reserva *Colchagua Valley, Chile*	£6.25	£8.45	£24
Les Nuages Pinot Noir *Loire, France*			£25
Hubert et Fils Côtes du Rhône *Rhône Valley, France*	£6.55	£9.05	£26
Terre di Vulcano Aglianico del Vulture *Basilicata, Italy*			£28
Grace Bridge Pinot Noir *California, USA*	£7.55	£10.45	£30
Tilia Malbec *Mendoza, Argentina*	£7.75	£10.75	£31
Lagrimas de Graciano Rioja *Rioja, Spain*	£8.15	£11.45	£33
Fattoria di Basciano Chianti Rufina *Tuscany, Italy*			£35
Little Yering Shiraz Viognier *Yarra Valley, Australia*	£8.85	£12.45	£36
Château Civrac Côtes de Bourg *Bordeaux, France*	£9.15	£12.75	£37
Gnarly Head Old Vine Zinfandel *California, USA*			£38
Château du Moulin-A-Vent Couvent des Thorins *Burgundy, France*			£40
Ara Single Estate Pinot Noir *Marlborough, New Zealand*	£10.05	£14.05	£41
St Nicolas de Bourgueil Gerald Vallee Domaine de la Cotelleraie *Loire, France*			£43
Domaine Lebreuil Bourgogne *Burgundy, France*			£45
Castro Ventosa El Castro de Valtuille Barrica *Bierzo, Spain*			£49
Domaine Ponsot Rully Rouge *Burgundy, France*			£53
Domaine Coillot Les Grasses Têtes Marsannay *Burgundy, France*			£58
Journey's End Cape Doctor Cabernet Sauvignon *Stellenbosch, South Africa*	£14.95	£21.05	£62
Grammercy Cellars Lower East Cabernet Sauvignon *Washington State, USA*			£65
Moulin La Lagune Haut Medoc *Bordeaux, France*			£73