# DINNER

#### SNACKS

| Coriander hummus, dukkah,<br>charred flatbread (v) £4.50 | Nocellara olives (<br>£4 | ve) Bocata bread, Netherend<br>Farm butter (v) £1.50/£4.50 |    | corn chicken,<br>ed honey £4.50 | Mozzarella and pest<br>aged balsamic (v) |       |
|--|--------------------------|--|----|---------------------------------|--|-------|
|  |                          | STARTERS   |    |                                 |  |       |
| Smoked ham hock croquette,                               |                          | Tarragon and lime tiger prawns,                            | £9 | 0                               | ine and pine nut salad,                  | £7.50 |

curried mayonnaise, pickled cauliflower Yorkshire Fettle cheese, £7.50 baby gem lettuce, sun-blush tomatoes, grain mustard and yoghurt dressing (v) carrot and soy remoulade Sourdough toast, roasted peppers, olive tapenade, basil (v) £7Koasted aubergine and pine nut salad,<br/>watercress, balsamic onion (ve)£7.50Soup of the day£7

#### MAINS

| R&J Butchers bone-in pork Tomahawk,<br>grilled spring onions, sun-blush tomato and pumpkin seed pes |        |  |  |
|---|--------|--|--|
| Pan-fried sea trout fillet, gremolata,<br>fondant potato, buttered greens                           | £17.50 |  |  |
| Spring vegetable and coriander spring roll,<br>roasted pepper sauce, wilted spinach (v)             | £14.50 |  |  |
| Sea bream, butter beans, roasted garlic,<br>asparagus tips and purée                                | £19    |  |  |
| Gnocchi, ginger, sesame oil, courgette (v)  | £I5    |  |  |
| Chicken breast and smoked leg rillette, broccoli,<br>boulangère potato, roasted chestnut mushrooms  | £17    |  |  |
| Roasted spring lamb rack, Yorkshire pancetta,<br>white onion, broad beans, shallot                  | £24    |  |  |

## SIDES £4

Chunky chips (ve)

Green salad, lemon rapeseed oil (ve)

Sautéed chestnut mushrooms, tarragon (v)

Tenderstem broccoli, sesame oil (v)

### 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 3 courses £18.95 £22.95 Half price for children under 12 **REFECTORY FAVOURITES** 

| Double 4oz R&J Butchers beef burger, Maida Vale cheese $\pounds$ and sweet chilli relish in a pretzel bun, chunky chips |        |  |
|---|--------|--|
| Buttermilk fried chicken burger, kimchi<br>and Sriracha mayonnaise in a pretzel bun, chunky chips                       | £16.50 |  |
| Sun-dried tomato and maple sausages,<br>mashed potatoes, fine beans, braised pork                                       | £16    |  |
| Yorkshire Terrier ale-battered haddock,<br>garden peas, tartare sauce, chunky chips                                     | £17    |  |
|   |        |  |

#### **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.* 

| 8oz    | 8oz salt-aged | 8oz    |
|--------|---------------|--------|
| rump   | rib-eye       | hanger |
| £19.50 | £26.50        | £16.50 |

Served with chips, vine-on tomatoes, Portobello mushroom and your choice of sauce: bone marrow butter | peppercom sauce | red wine jus

Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Refectory team – will be added to your bill. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game dishes may contain shot. Station Road, York, North Yorkshire YO24 IAA T. +44 (0)1904 688 688 therefectory.co.uk