

REFECTORY

KITCHEN & TERRACE

SET MENU

STARTERS

Coriander hummus, harissa cauliflower, dukkah, flatbread (ve) 230kcal

Bread selection, Netherend farm butter (v) 419kcal

Crispy szechuan pepper squid, caper mayonnaise 190kcal

Chicken liver parfait, spiced plum chutney, toasted brioche 110kcal

Soup of the day

MAINS

Aberdeen Angus beef burger, Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, skin-on fries 1430kcal

Korean fried chicken burger, kimchi, gem lettuce, gochujang mayo, brioche bun, skin-on fries 1300kcal

Plant-based burger, vegan Cheddar, gem lettuce, mustard, pickles, brioche-style bun, skin-on fries (ve) 600kcal

Yorkshire Terrier ale-battered haddock, triple-cooked chips, peas, homemade tartare sauce 1300kcal

Fancy something lighter? just let us know if you'd like your fish grilled

Slow-cooked chocolate and chilli Yorkshire beef brisket, confit kale, creamed mash 1300kcal

Vegetable grill (ve) 359kcal

Tempeh, spiced aubergine, cauliflower steak, asparagus, peppers, smoked paprika tomato sauce, triple-cooked chips, vine tomatoes, portobello mushroom

GRILL

Supplementary charges apply

8oz Picanha rump steak 584kcal £12

8oz Himalayan salt-aged sirloin steak 584kcal £17

Served with vine tomatoes, Portobello mushroom and your choice of sauce

Café de Paris butter 90kcal | Peppercorn 55kcal | Red wine jus 35kcal

DESSERTS

Chocolate and orange tart, hazelnut crumble, plum coulis 240kcal

Baked vanilla cheesecake, macerated strawberries (v) 365kcal

Selection of ice cream and sorbet (v) 435kcal

(v) = vegetarian | (ve) = vegan Adults need around 2,000kcal a day

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.

Prices include VAT. A 12.5% service charge will be added to your bill.