



STARTERS

- Yorkshire Moors smoked wood pigeon, horn of plenty, sourdough £9
Pressed hock, pickled quail eggs, toasted mustard monkey £7
Butternut squash hummus, charred flat bread £6.5
Hand-picked Whitby crab, mayonnaise, sieved egg £9.5
Butter lettuce, blue cheese, pear, celery £7 / £11
Uig Lodge smoked salmon, avocado, granary toast £10
Parsnip & Harrogate Blue soup £5
Crispy squid, lemon aioli £8.5

MAINS

- Roast pumpkin, sage & parmesan barley risotto..... £6 / £9.5
Anglesey sea bass, Blueshell mussels, sea vegetables..... £19.5
Short rib & Theakston Old Peculier cottage pie..... £14
East Coast slip soles, brown shrimps, capers, lemon..... £21
Bridlington scampi, tartare sauce..... £15
Venison, black cabbage, brambles..... £22
Coal charred spatchcock chicken, winter chilli slaw..... £16
Josper grilled Buccleuch rib eye, béarnaise sauce..... £28
Rump of Yorkshire Dales lamb, hot pot potatoes, pickled red cabbage £19

SIDES

- Truffle chips £4
Chips £3.5
Roast parsnips and carrots, smoked honey £3.5
Celeriac & chorizo gratin £3.5
Winter leaves, vinaigrette £3.5
Wilted greens, garlic £3.5

PUDDINGS

- Stem ginger Parkin, vanilla custard..... £6
Blackberry queen of puddings..... £6
Yorkshire curd tart..... £6
Tipsy sherry trifle..... £6
Dark chocolate & salted caramel pot, hazelnut biscuit..... £6
Selection of ice cream and sorbets..... £5
Kit Calvert Wensleydale, Ampleforth fruitcake £8.5

Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between the Refectory team – will be added to your bill. Some dishes contain allergens, or traces of. Please speak to your waiter for further information. Game dishes may contain shot.