

REFECTORY

KITCHEN & TERRACE

DINNER

SNACKS

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|---------------------------------|---|--|--|---|
| Mixed Italian olives (ve) £4 | Sourdough, Netherend Farm butter (v) £1.50/£4.50 | Charred pesto and mozzarella pittas (v) £4.50 | Beetroot and sesame hummus, flatbread (v) £4.50 | Tomato and Yorkshire chorizo arancini £5 |
|---------------------------------|---|--|--|---|

STARTERS

| | | | |
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| Crispy cayenne-spiced calamari, crab and chive mayonnaise, lemon oil | £9 | Yorkshire panzanella (v) Local sourdough, Yorkshire Fettle cheese, golden beetroot, capers, smoked Yorkshire rapeseed oil | £8 |
| Ham hock and apricot terrine, apple and plum chutney, onion bread | £9 | Carrot and ginger soup, parsnip crisps, herb oil (v) | £6.50 |
| Welsh rare breed pork collar and fennel seed mac 'n' cheese | £9.50 | | |

SALADS

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| Oak-smoked salmon tian, potato salad, citrus cream, Lilliput capers | £9.50 |
| Flageolet and black-eyed bean salad, radicchio and spinach (ve) | £8.50 |
| Poached pear, cranberry and walnut salad, toasted cumin seed dressing, oak leaf (ve) | £8.50 |
| Add Spenwood cheese to our vegan salads | £1.50 |

MAINS

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|--|--------|
| Pan-fried venison loin, Jerusalem artichoke, beetroot, juniper | £24 |
| Bacon rib-eye, duck egg, chunky chips, pineapple, grain mustard sauce | £16 |
| Roast turkey breast, cranberry and chestnut stuffing, goose fat roast potatoes, all the trimmings | £16 |
| Cod fillet, lemon and chive mash, roast squash, kale, baby leeks, dill sauce | £18 |
| Monkfish tail, root vegetable fricassee, Yorkshire pancetta, wilted kale | £19.50 |
| Beef featherblade, truffle mash, heritage carrots, cavolo nero | £18.50 |
| Pork belly, celeriac, carrot and ginger purée, pickled cabbage, crackling | £16.50 |
| Slow-braised Quorn and roasted tomato ragu, strozzapreti pasta, Swaledale Cheddar (v) | £15 |
| Pearl barley risotto (v) Yorkshire Blue cheese, wild mushrooms, grilled artichokes | £15.50 |

SIDES £4

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| Hand-cut Maris Piper fries (ve) Add Parmesan and rosemary oil +£0.50 |
| Truffled mashed potatoes (v) |
| Wild mushrooms and tarragon (v) |
| Leaf salad, smoked Yorkshire rapeseed oil dressing (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.

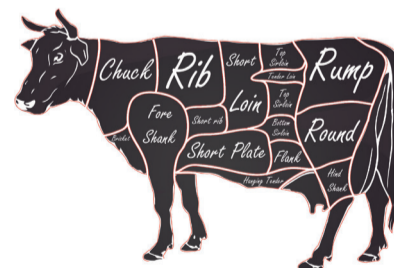
| | |
|----------------------------------|-----------|
| 2 courses | 3 courses |
| £18.95 | £22.95 |
| Half price for children under 12 | |

REFECTORY FAVOURITES

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| R&J Butchers beef burger and hand-cut Maris Piper fries, Maida Vale cheese, gherkin, sweet chilli relish, sourdough bun | £16 |
| Buttermilk fried chicken burger and hand-cut Maris Piper fries, olive tapenade, watercress, sourdough bun | £16 |
| Seitan burger and hand-cut Maris Piper fries, (ve) gherkin, sweet chilli relish, sourdough bun | £16 |
| Yorkshire Terrier ale-battered haddock, hand-cut Maris Piper fries, marrowfat peas, tartare sauce | £17 |
| Game and port pie, rosemary mashed potato | £16 |
| R&J Butcher's turkey, smoked bacon and leek sausages, mashed potatoes, sautéed leeks | £16 |

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.

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|----------|------------------|---------------------------------|
| 8oz rump | 8oz/10oz sirloin | 8oz Himalayan salt-aged rib-eye |
| £18 | £23/£29 | £27 |

Served with hand-cut Maris Piper fries, vine-on cherry tomatoes,
Portobello mushroom and a choice of sauces:
peppercorn | smoked salt and garlic butter | sauce Diane | 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.

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REFECTORY

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WINE LIST

CHAMPAGNE & SPARKLING

| SPARKLING | 125ml | Bottle |
|--|-------|--------|
| Vaporetto Prosecco <i>Veneto, Italy</i> | £6.05 | £30 |
| Bisol Valdobbiadene Brut Rosé Jeio <i>Veneto, Italy</i> | £7 | £35 |

CHAMPAGNE

| | | |
|--|--------|------|
| Besserat de Bellefon Grande Tradition Brut | £8.45 | £48 |
| Taittinger Brut Réserve | £10.95 | £65 |
| Taittinger Rosé | £14.25 | £85 |
| Ruinart Blanc de Blancs | | £90 |
| Laurent-Perrier Cuvée Rosé Brut | | £95 |
| Veuve Clicquot vintage | | £110 |
| Dom Pérignon | | £200 |
| Krug Grand Cuvée | | £220 |

WHITE

| | 175ml | 250ml | Bottle |
|---|--------|--------|--------|
| Pez de Rio Macabeo Sauvignon Blanc <i>Carinena, Spain</i> | | | £20 |
| La Serre Chardonnay <i>Languedoc-Roussillon, France</i> | £5.65 | £7.75 | £23 |
| The Spee'wah Pinot Grigio <i>Murray Darling, Australia</i> | £6.45 | £8.95 | £25 |
| Conde Villar Vinho Verde Branco <i>Vinho Verde, Portugal</i> | | | £26 |
| Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France</i> | £7.25 | £9.75 | £28 |
| Tuffolo Gavi DOCG <i>Piemonte, Italy</i> | | | £29 |
| Mount Langi Ghiran Billi Billi Riesling <i>Victoria, Australia</i> | | | £30 |
| Chateau Tanunda Newcastle Marsanne Viognier Roussanne <i>Stellenbosch, South Africa</i> | £8.25 | £10.65 | £32 |
| Laurenz V Friendly Gruner Veltliner <i>Kamptal, Austria</i> | | | £37 |
| Bodega Garzón Reserva Albariño <i>Garzón, Uruguay</i> | £10.25 | £13.45 | £40 |
| La Chablisienne Chablis Le Finage <i>Burgundy, France</i> | | | £46 |
| Craggy Range Te Muna Sauvignon Blanc <i>Martinborough, New Zealand</i> | £13.25 | £18.65 | £55 |

ROSÉ

| | 175ml | 250ml | Bottle |
|---|-------|--------|--------|
| Operetto Garganega Pinot Grigio Blush <i>Veneto, Italy</i> | £5.65 | £7.75 | £23 |
| Domaine de La Pastoure Rosé <i>Provence, France</i> | £7.65 | £10.15 | £30 |

RED

| | 175ml | 250ml | Bottle |
|--|--------|--------|--------|
| Pez de Rio Tempranillo Merlot <i>Carinena, Spain</i> | | | £20 |
| Poderi dal Nespole Fico Grande Romagna Sangiovese <i>Romagna, Italy</i> | £5.65 | £7.75 | £23 |
| Saint Etalon Merlot <i>Languedoc-Roussillon, France</i> | £6.45 | £8.95 | £25 |
| Hubert et Fils Côtes du Rhône Rouge <i>Rhône Valley, France</i> | | | £26 |
| Yering Station Little Yering Shiraz <i>Victoria, Australia</i> | | | £30 |
| Castillo Clavijo Rioja Alta Reserva <i>Rioja, Spain</i> | £8.95 | £11.65 | £34 |
| Château La Croix Ferrandat Saint-Émilion <i>Bordeaux, France</i> | | | £36 |
| Catena Malbec <i>Mendoza, Argentina</i> | £9.75 | £12.65 | £38 |
| Renwood Zinfandel <i>Mendoza, Argentina</i> | | | £42 |
| Some Young Punks Passion Has Red Lips Shiraz Cabernet Sauvignon <i>South Eastern Australia</i> | | | £45 |
| Ara Single Estate Pinot Noir <i>Marlborough, New Zealand</i> | £11.75 | £15.45 | £46 |
| Journey's End The Cape Doctor Cabernet Sauvignon <i>South Eastern Australia</i> | £14.45 | £19.95 | £59 |