



## SUNDAY LUNCH

2 courses £18.95 | 3 courses £22.95

The tradition of serving a roast on a Sunday can be traced back to the reign of King Henry VII in 1485. His royal guard would dine on roasted beef after church on a Sunday, and so became known as the 'beefeaters' – they continue to guard the Tower of London to this day.

Our beef comes from Waterford Farm, the home of R&J Yorkshire's finest Farmers and Butchers. Set up in 1978 by Robert and Jo Atkinson, the family business is now run by their son Ryan and his wife Kate, who rear Limousin and Charolais cattle.

Ham hock terrine,  
sourdough, curried mayonnaise

Smoked salmon, chive cream cheese,  
rocket, lemon oil

Soup of the day (v)

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R&J Butchers roast beef rump pavé, Yorkshire pudding,  
roast potatoes, seasonal vegetables, thyme gravy

Slow-roast pork loin, Yorkshire pudding,  
roast potatoes, seasonal vegetables, apple sauce

Sea trout, fondant potatoes,  
seasonal vegetables, hollandaise

Gnocchi, ginger, sesame, courgettes (v)

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Vanilla and lemon crème brûlée,  
lavender shortbread

Double chocolate brownie,  
white chocolate soil, raspberry sorbet

Spiced apple panna cotta,  
pear crisp, bramble gel

Three cheeses, Netherend Farm butter, grapes,  
chutney, walnuts and sourdough crisps  
£4.50 supplement

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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