



SUNDAY LUNCH

2 courses £24 | 3 courses £30

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 and duck terrine,
piccalilli dressing, toasted sourdough

Beetroot-cured salmon gravadlax, pickled golden
beetroot, blood orange crème fraîche, watercress

Soup of the day (v)

King prawns, mango and pomegranate salsa,
sesame and chilli dressing

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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, thyme gravy

Pan-fried hake, chorizo, tomato and butter bean stew

Fried tofu, butternut squash curry, coriander quinoa (ve)

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Sticky toffee pudding, meringue,
Madagascan vanilla ice cream

Corn flake panna cotta, chocolate clusters

Prosecco and fruits of the forest terrine,
raspberry sorbet

Three cheeses, Netherend Farm butter, grapes,
chutney, walnuts, 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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