



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.

Butternut squash, sweet potato and chilli soup,
smoked paprika crème fraîche (v)

Confit duck, pink peppercorn and pistachio terrine,
toasted sourdough, home-made chutney

Lightly pickled mackerel, ratte potato and watercress salad,
horseradish and yoghurt dressing

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

Roast pork belly, carrot and ginger purée,
roast potatoes, seasonal vegetables

Cod fillet, potato rosti, savoy cabbage

Pearl barley risotto (v)
Yorkshire Blue cheese, wild mushrooms, grilled artichokes

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Lemon and blueberry cheesecake

Warm chocolate brownie, toffee fudge ice cream

Coconut panna cotta, pineapple crisp

Yorkshire cheese selection

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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