



VALENTINE'S MENU

£45 per person

Glass of Prosecco

Oyster, tarragon vinegar-marinated shallots

or

Blini, olive tapenade, parsnip crisp (v)

STARTERS

Tarragon and lime-roasted king prawns, carrot and soy remoulade, lolla rossa, Wharfe Valley smoked rapeseed oil

Pressed chicken and chervil terrine, chicken crackling, sultana and brandy purée, pickled cauliflower

Broom Hall Farm goat's curd, Jerusalem artichoke, frisee lettuce, cured clementine, pomegranate dressing (v)

MAINS

Pan-fried hake fillet, Yorkshire pancetta, king scallop, leek soubise, baby leeks

Waterford Farm salt-aged beef fillet, parsnip, roast shallot, porcini oil

Hand-rolled celeriac and smoked salt tortellini, Swaledale Cheddar, tomato broth (v)

PUDDINGS

Vanilla panna cotta, lychees, rose syrup

Dark chocolate bombe, Cointreau and raspberry heart

Warm polenta cake, passion fruit glaze, pistachio ice cream

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.

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