

REFECTORY

KITCHEN & TERRACE

WINE LIST

SPARKLING & CHAMPAGNE

	<i>Bottle</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
Bolla Prosecco Superiore Valdobbiadene DOCG Brut	£40.00	£8.00		
Balfour Leslie's Reserve Brut	£50.00	£12.00		
Balfour Brut Rose	£65.00	£13.00		
Tattinger Brut Reserve, NV	£75.00	£15.00		
Tattinger Nocturne Sec	£80.00			
Tattinger Prestige Brut Rose	£90.00			

WHITE WINE

Los Romeros Sauvignon Blanc	£24.00	£6.25	£8.50
Don Jacobo Rioja Viura Termpranillo Blanco	£28.00	£7.50	£9.75
Antonio Rubini Pinot Grigio	£26.00	£7.00	£9.25
Villa Maria Sauvignon Blanc, Marlborough	£32.00	£9.00	£11.00
Balfour Liberty's Bacchus	£42.00		
Chablis, Les Sarmets, Vignerons de chablis	£48.00		
Pouilly-Fume, La Grande Cuvee des Edvins de Joseph Mellot	£75.00		
Meursault, Louis Jadot	£100.00		

RED WINE

Los Romeros Merlot	£24.00	£6.25	£8.50
Veramonte Organic Carmenere	£27.00	£7.50	£9.75
Feudi Salentini 125 Primitivo del Salento	£32.00	£9.00	£11.00
Don Jacobo Rioja Crianza, Bodegas Corral	£30.00	£8.25	£10.50
Vallisto Malbec, Salta	£42.00		
Te Kairanga Runholder Pinot Noir, Martinborough	£50.00		
St Hallett Blackwell Shiraz, Barossa	£62.00		
Flagstone Time Manner Place Pinotage Reserve	£55.00		
Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata	£80.00		

ROSE WINE

Wicked Lady White Zinfandel	£25.00	£6.50	£9.00
Antonio Rubini Pinot Grigio Rosato	£26.00	£7.00	£9.50
Cotes de Provenco Rose Pure, Mirabeu	£40.00	£11.00	£15.00

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SMALL PLATES

Warm sourdough with seaweed butter	£4
Hummus with grilled flatbread	£4
Giant Nocellara olives (v)	£4

STARTERS

Yorkshire pea velouté York Ham, crisp Quail egg	£9
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Vegan burrata salad (ve) Heritage tomatoes, olive oil, blasamic, garden herbs	£12
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Terrine of ham hock Pineapple chutney & Quail egg	£12
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MAINS

Yorkshire ale battered fish & chips Pease pudding, tartare sauce, mushy peas	£19
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Pan-fried cod loin Provençal sauce, lovage, tapioca crisp	£26
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Roasted squash risotto Yorkshire blue & toasted seeds	£14
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Maple cured pork chop Roasted apple puree, red cabbage, black pudding, cider jus	£22
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Yorkshire duck breast Tenderstem broccoli, goose liver, plums in sake, pine nuts	£28
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BBQ cauliflower steak (ve) Chick pea salsa, yoghurt, spiced cous cous	£14
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Whitby crab vol-au-vent Avocado & crab bisque	£15
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Herb crusted queenie scallops Seaweed & lime butter	£16
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Smoked duck & liver parfait tartlet Pickled grapes, pistachio dukkah	£12
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FROM THE GRILL

Roasted fillet steak Roast onion purée, fondant potato, confit tomato, wild mushroom	£38
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30 Day aged sirloin steak Confit tomato, wild mushrooms, triple cooked chips	£33
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Yorkshire beef burger Pretzel bun, cheddar, pickles, triple cooked chips	£19
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Add a sauce:	£4.50
Smoked garlic butter	
Peppercorn	
Red wine & wild mushroom	

SIDES ALL £5

Yorkshire salad with fettle cheese	
Sweet potato fries, smoked garlic mayonnaise	
Tenderstem broccoli, chantenay carrots, toasted almonds (ve)	

French beans, shallots, roasted garlic (ve)	
Carroll's heritage potatoes, parsley butter (v)	

(v) = vegetarian | (ve) = vegan

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.
Prices include VAT. A 12.5% service charge will be added to your bill.