



REFECTORY

KITCHEN & TERRACE

DESSERTS

Crème brulee

Sable biscuit, raspberries 795kcal

£8

Chocolate mousse

Macaroon, seasonal fruit 619kcal

£8

Pistachio cake

Vanilla ice cream, blueberry compote 650kcal

£9

Poached Yorkshire rhubarb (v)

Meringue, lemon chantilly cream 735kcal

£8

Ice cream & sorbet selection

Each scoop of ice cream 145kcal

Each scoop of sorbet 110kcal

£4.50

(v) = vegetarian | (ve) = vegan Adults need around 2,000kcal a day

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.



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THE CHEESE MENU

A selection of fine handmade cheese from all over the UK, served with frozen grapes

3 cheese - £10, 5 cheese - £15

Harrogate blue

Shepherd's purse, Newsham, Thirsk

Harrogate Blue is a stunning addition to any cheese board, golden-bodied and matured for at least 10 weeks, the optimum time for cheese to develop exactly the right depth of flavour and creaminess *371kcal*

Kirkham Lancashire creamy, Mrs Kirkham

Goosnargh

Best known for its inimitable crumbly, yet creamy texture - a texture the Kirkham family call 'buttery crumble'. This raw milk farmhouse Lancashire boasts a bright, full flavour, finished off by a light, yoghurt tang *368kcal*

Cerney ash

North Cerney, Cirencester

This is our fantastic soft goat cheese, shaped in a truncated pyramid called Cerney Ash. It is hand-coated with oakash/seasalt mix. It has a subtle flavour with a hint of a lemony tang. The flavour deepens with age *310kcal*

Maida vale

Reading, Berkshire

A semi-soft washed rind cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave, a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture *305kcal*

Finn cheese

Made by Charlie Westhead in Dorset

A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Finn cheese, ensuring it has a rich, delectable flavour and smooth texture *308kcal*