# The Refectory ~ Sunday Menu 

~Monday 8th April 2024 ~
Starters
Lightly curried butternut squash soup, coriander and lime crème fraîche, warm sourdough roll (v, gfa) 512 kcal ..... 7.95
Salmon, ginger and lemongrass fishcake, wilted Asian greens, Malaysian curry sauce (gf) 323 kcal 8.95
Miso glazed belly pork, edamame bean purée, roast shiitake, pickled jalapeño, toasted sesame (gf) 328 kcal 8.95
Whipped goats cheese, pickled rhubarb, beetroot, pistachio toasted granola (v) 396 kcal 7.95
Charred mackerel, pineapple, kimchi, apple dashi, pickled walnut ketchup 290 kcal 9.75
Tempura asparagus, tomato coulis, roasted almonds, heritage tomatoes (vg, gf) 483 kcal 10.95
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 451 kcal ..... 8.25
Smoked salmon, horseradish yoghurt, cucumber and gin jelly, (gf) 164 kcal ..... 10.95
Nibbles

Nocellara olives (vg, gf) 221 kcal 4.95
Edamame beans, cajun salt (vg, gf) 717 kcal 4.25
Honey mustard chipolatas, spiced tomato (gf) 364 kcal 6.75
Crispy squid, sweet chilli mango 422 kal 7.45
Sticky five spiced chicken wings (gf) 464 kcal 7.45
Sweet chilli king prawns, ciabatta 743 kcal 7.95
Sticky crispy Bang bang pork (gf) 571 kcal ..... 6.95
Halloumi fries, tomato relish (v, gf) 538 kcal 7.25
Crispy vegetable gyozas, chilli mango dip (vg) 320 kcal ..... 5.75
Red pepper and tomato hummus, seeded thins (v, gf) 423 kcal ..... 6.25

## Sunday Roasts

Mixed roast beef (served pink), porchetta, all the trimming 1384 kcal 25.95
Roast shoulder of lamb, rosemary red wine gravy (gf) 1150 kcal 25.95
Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1271 kcal 19.95
Campbell Brothers roast beef (served pink), with Yorkshire pudding (gfa) 825 kcal 22.95
Our meat roasts are served with seasonal vegetables, duck fat roast potatoes and a Yorkshire pudding
Nut roast, butternut squash, cashew, chestnut and spinach, hasselback potatoes (vg, gf) 914 kcal 15.95
Sunday Sides

Cauliflower cheese ( $\mathrm{v}, \mathrm{gf}$ ) 392 kcal 5.95
Pork and apple stuffing (gf) 698 kcal 4.95
Creamed leeks (v, gf) 79 kcal 4.25

Pigs in blankets, gravy (gf) 380 kcal 6.25
Honey roast carrots (v, gf) 190 kcal 4.50
Duck fat roast potatoes (gf) 227 kcal 4.25

## Mains

Grilled sea bass, cockle cream sauce, lemon potato cake (gf) 814kcal 22.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45
Poached salmon salad, beetroot, asparagus, sugar snaps, tender stem, soft boiled egg (gf) 650 kcal 22.95
Tandoori halloumi burger, carrot and red onion bhaji, mango chutney, slaw and fries (v) 1407 kcal 16.95
Bacon chop, fried egg, grilled pineapple, chunky chips (gf) 824kcal 17.95
Lentil bolognese tagliatelle, black olive and tomato compote, vegan parmesan shards (vg) 1194 kcal 16.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45
Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 851 kcal 16.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.95
Chicken Caesar salad, gem lettuce, herb croutons, crispy bacon, anchovies, Parmesan 777 kcal 13.95

| Truffle parmesan fries (gf) 453 kcal 5.95 | Chunky chips (vg, gf) 535 kcal 4.75 | Fries (vg, gf) 377 kcal 4.75 |
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| Garlic bread, cheese (v) 621 kcal 5.25 | Mixed salad (vg, gf) 99 kcal 4.75 | Garlic bread (v) 426 kcal 4.95 |

## Desserts

Rich dark chocolate torte, cherry sorbet (v, gf) 640 kcal 8.45
St Clements trifle, orange, lemon and vanilla cream (vg, gf) 371 kcal 7.95
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Apricot and almond tarte tatin, vanilla ice cream, apricot sauce (v) 631 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 8.45
Crème brûlée, shortbread (v, gf) 789 kcal 8.45

## Cheshire Farm Ice Cream

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Ice Cream; Vanilla (v, gf) 127 kcal , Chocolate (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal , Honeycomb (v, gf) 137 kcal ,
Salted Caramel (v, gf) 135 kcal , Raspberry Ripple (v, gf) 128 kcal , Mocha Coffee (v, gf) 140 kcal , Vegan Vanilla (vg, gf) 75 kcal ,
Vegan chocolate (vg, gf) 80 kcal
Sorbets; Lemon Sorbet (vg, gf) 74 kcal , Passion Fruit Sorbet (vg, gf) 60 kcal , Bramley Apple Sorbet (vg, gf) 65 kcal ,
Cherry Sorbet (vg, gf) 83 kcal , Orange Sorbet (vg, gf) 72 kcal , Raspberry Sorbet (vg, gf) 68 kcal , Mango Sorbet (vg, gf) 62 kcal
One scoop (vg, gf) 2.50 , Two scoops (vg, gf) 5.00 , Three scoops (vg, gf) 7.50
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## Small Pudding and a Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.95
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.95
Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.95

## Cheeseboard

A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) 820 kcal 13.95
Quickes Cheddar (gf), Blacksticks Blue (v, gf), West Country Brie (v, gf), Waterloo (vg, gf)

## Hot Drinks

All hot drinks are served with a gluten free flapjack

Cappuccino (v, gf) 127 kcal 4.25
Double espresso (vg, gf) okcal 3.95
Flat white (v, gf) 47 kcal 4.25
Hot chocolate (v, gf) 298 kcal 4.45

Latte (v, gf) 128 kcal 4.25

Selection of tea (v, gf) 24 kcal 3.95
Americano (vg, gf) okcal 3.95
Irish coffee (v, gf) 135 kcal 7.95

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[^0]:    Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
    v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

