# The Refectory ~ Daily Menu 

~Monday 8th April 2024 ~

## Wines of the Month

White - Albariño 2021, Paco \& Lola, Rias Baixas - Spain $£ 9.00175 \mathrm{ml}$<br>Red - Côtes du Rhône Villages 2020, 'Les Coteaux', Boutinot - France £8.00 175ml<br>Rosé - Cinsault, Domaine de L'Olibet - France $£ 7.00175 \mathrm{ml}$

Starters
Lightly curried butternut squash soup, coriander and lime crème fraîche, warm sourdough roll (v, gfa) 512 kcal 7.95
Smoked salmon, horseradish yoghurt, cucumber and gin jelly, (gf) 164 kcal 10.95
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.25
Whipped goats cheese, pickled rhubarb, beetroot, pistachio toasted granola (v) 396 kcal ..... 7.95
Tempura asparagus, tomato coulis, roasted almonds, heritage tomatoes (vg, gf) 483 kcal ..... 10.95
Miso glazed belly pork, edamame bean purée, roast shiitake, pickled jalapeño, toasted sesame (gf) 328 kcal 8 ..... 8.95
Charred mackerel, pineapple, kimchi, apple dashi, pickled walnut ketchup 290 kcal ..... 9.75
Salmon, ginger and lemongrass fishcake, wilted Asian greens, Malaysian curry sauce (gf) 323 kcal ..... 8.95
Nibbles
Sweet chilli king prawns, ciabatta 743 kcal ..... 7.95
Crispy parmesan potatoes, harrisa mayo (gf) 634 kcal 6.75
Edamame beans, cajun salt (vg, gf) 717 kcal ..... 4.25
Halloumi fries, tomato relish (v, gf) 538 kca ..... 7.25
Honey mustard chipolatas, spiced tomato (gf) 364 kcal 6.75
Sticky five spiced chicken wings (gf) 464 kcal ..... 7.45
Crispy squid, sweet chilli mango 422 kcal ..... 7.45
Sticky crispy Bang bang pork (gf) 571 kcal ..... 6.95
Crispy vegetable gyozas, chilli mango dip (vg) 320 kcal ..... 5.75
Red pepper and tomato hummus, seeded thins (v, gf) 423 kcal ..... 6.25

## 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
Roast rump of lamb, pea purée, crumbed feta, broad beans and tapenade (gf) 954kcal 27.95
Fish pie, salmon, smoked haddock, king prawns, boiled egg, French style peas (gf) 1111 kcal 18.95
10oz 30 day aged Scotch ribeye steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1346 kcal 33.95
Poached salmon salad, beetroot, asparagus, sugar snaps, tender stem, soft boiled egg (gf) 650 kcal 22.95
Thai green chicken curry, coconut rice (gf) 824 kcal 18.95
Pork ribeye and mustard mash, bacon, onions, mushrooms, brandy, Dijon mustard cream sauce (gf) 1033 kcal 18.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45
Tandoori halloumi burger, carrot and red onion bhaji, mango chutney, slaw and fries (v) 1407 kcal ..... 16.95
Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 24.95
Lentil bolognese tagliatelle, black olive and tomato compote, vegan parmesan shards (vg) 1194 kcal 16.95
Chicken, wild mushroom pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal ..... 17.95
Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924kcal 16.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45

## Light Bites

Quiche lorraine, crème fraîche new potato salad (gf) 967 kcal 12.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.95
Fish finger sandwich, tartare sauce 702 kcal 11.95
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486kcal 13.95
Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 685 kcal 11.95
Chicken Caesar salad, gem lettuce, herb croutons, crispy bacon, anchovies, Parmesan 777 kcal 13.95

## Sides

| Chunky chips (vg, gf) 535 kcal 4.75 | Truffle parmesan fries (gf) 453 kcal 5.95 |
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| Garlic bread (v) 426 kcal 4.95 | Garlic bread, cheese (v) 621 kcal 5.25 |
| Buttered vegetables (v, gf) 200 kcal 4.95 | Mixed salad (vg, gf) 99kcal 4.75 |

## Desserts

Rich dark chocolate torte, cherry sorbet (v, gf) 640 kcal 8.45
Mascarpone and lemon cheesecake, raspberry sorbet (v) 510 kcal 8.95
Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 8.45
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
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

## Cheeseboard

A selection of British farmhouse cheese, biscuits, chutney, celery 1191 kcal 13.95

## Cheshire Farm Ice Cream

Ice Cream; Vanilla (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal, Chocolate (v, gf) 127 kcal , Honeycomb (v, gf) 137 kcal , Mint Chocolate Chip (v, gf) 138 kcal , Mocha Coffee (v, gf) 140 kcal , Raspberry Ripple (v, gf) 128 kcal , Clotted Cream (v, gf) 148 kcal , Vegan Vanilla (vg, gf) 75 kcal

Sorbets; Raspberry Sorbet (vg, gf) 68 kcal, Mango Sorbet (vg, gf) 62 kcal, Strawberry Sorbet (vg, gf) 64 kcal , Passion Fruit Sorbet (vg, gf) 60 kcal , Lemon Sorbet (vg, gf) 74 kcal , Bramley Apple Sorbet (vg, gf) 65 kcal , Blood orange Sorbet (vg, gf) 56 kcal

Choose from: One scoop (vg, gf) 2.50 , Two scoops (vg, gf) 5.00 , Three scoops (vg, gf) 7.50

## Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice
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

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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.

