

The Refectory

Breakfast

7am until 10am Monday to Friday
8am until 10.30am Saturdays and Sundays

Continental Feel Good Buffet
£15.00

Eggs Benedict / Florentine / Royale
£8.50

Smoked Salmon & Scrambled Eggs
£9.00

Full English Breakfast £13.50

Chorizo Baked Beans, Crispy Fried
Eggs on Toast £7.50

Smoked Salmon & Avocado on Toast
£9.00

Poached Finnan Haddock &
Poached Eggs £7.50

Kippers, Parsley Butter & Lemon
£7.50

Scrambled Tofu on Muffin with
Mushroom & Tomato £7.50 (V)

Vegan Rainbow Bean Stew £7.50 (GF)

American Pancakes £5.50 (V)

Porridge £5.00 (V)

SUNDAY BRUNCH

10am to 12pm

SUNDAY LUNCH

12pm to 3pm

Enjoy Roast Beef, Roast Chicken,
and Chef's Crispy Pork Belly

AFTERNOON TEA

£21.00 12pm to 6pm

Selection of sandwiches, pastries, scones
with jam & clotted cream, hand made
chocolates & macaroons with any hot
drink and complimentary refills

Ask for our TAKE HOME MENU

Hand Made Chocolates
Macaroons
Cakes & Scones

Starters

Wild Mushroom Sauté & Wine Poached Eggs,
Sourdough Toast, Garlic Purée, Crispy Copa £12.00

Duck Breast Carpaccio, Truffle Oil,
Old Winchester Cheese, Garlic & Thyme Focaccia £9.00

Wild Seabass & Sea Trout Tartar, Ginger Bread,
Wasabi Cream, Salmon Eggs (GF) £9.50

Brown and white Cornish Crab Meat Ravioli,
Lemongrass, Chilli, Coriander, Crab Claws £10.50

Globe & Jerusalem Artichoke Soup, Sauté of Cepes,
Spice Crispy Hazelnuts & Watercress Oil (GF, V) £8.50

Mains

Cornish Medley Bouillabaisse, Saffron Potatoes,
Black Garlic & Rouille (GF) £19.50

Shetland Scallops, Parsnip & Watercress Purée,
Veal Trotter & Black Truffle £20.50

Tartar of Hand Cut Aberdeen Angus Cross Beef Fillet,
Traditional French Fries (GF) £26.00

Slow Cooked Chicken, Chinese Black Rice,
Baby Heritage Beetroot, Rainbow Swiss Chard (GF) £18.50

Pan Fried Jersey Veal Chop, Garlic & Thyme,
Truffle Dauphinois, Veal Jus, Sage £26.50

Wiltshire Spelt Beetroot Risotto, Baby Beetroot,
Romanesco, Roasted Pumpkin & Tofu (GF, V) £15.50

Scottish Lobster, Pomme Pont Neuf,
Dried Lime & Smoked Paprika with Red Lobster £33.00

Grill

Cross of Angus/Charolais, Served with Rocket & French Fries

Sirloin 10oz/280g £22.50

Rib-eye 10oz/280g £24.50

Fillet 8oz/220g £28.50

Choice of Sauce: Béarnaise, Stilton,
Green Peppercorn, Red Wine Shallot Port £3.00

Sides

Sprouting Broccoli / Cabbage / Spinach /
Rocket & Parmesan / French Fries / New Potatoes £3.00 each

Puddings

Heart of Gold £7.00
Slow Roasted Golden Pear, Caramelised
Almonds, Tonka Bean Syrup with Salted
Caramel Ice Cream

Diva £8.50
Duo of Tanzanian & Malagasy Single Origin
Chocolate & Ginger Cream (GF)

Baba Cool £7.00
Rum Baba, Fresh Seasonal Fruit &
Madagascar Vanilla Crème Chantilly

Tropics £7.00
Vanilla Ice cream & Mango Sorbet Vacherin,
Pineapple Flambé,
Vanilla Chantilly & Coconut Meringue (GF)

Vanilla Cheesecake £7.00
Lemon Meringue & Raspberry Sorbet

Winter Sun £7.00
Pineapple Quince Crumble,
Gingerbread Ice Cream

Ice Creams and Sorbets £6.50

Cheese

£ 7.50 Selection of 3 with
biscuits, grapes and chutney

Brillat Savarin (France)
Extremely smooth and creamy, rich triple
cream (mild)

Golden Cross Mature
(South East)
An unpasteurised goat's milk cheese with
more depth of flavour

Ossau Iraty (France)
Made from pasteurised ewe's milk, sharp,
rich, spicy nutty flavour

Cheddar Westcombe
(South West)
An unpasturised cow's milk cheese, firm,
nutty with a rich savoury tang

Boxer (South East)
Pasteurised cheese with a supple, pale
straw-coloured paste. Mellow, yeasty and
earthy

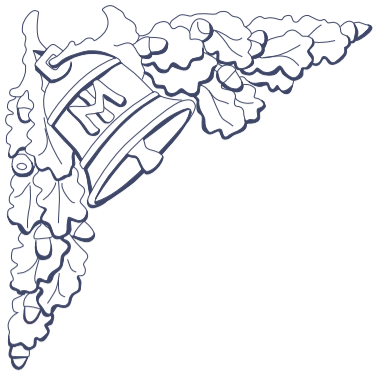
Blue Monday
(Yorkshire & Humberside)
Slightly meaty aroma. Creamy, soft,
powerful after kick of blue

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.

(V) Vegetarian

(GF) Gluten Free

Service is not included.



These wines are selected from EWGA, Corney & Barrow and Gonzalez. All our wines served by the glass are "Le Verre de Vin" preserved.



Wines

WHITE

	Bottle	125ml	175ml
FRANCE			
Petit Ballon (Colombard & Ugni), Plaimont, Gascony, 2016	£19.00		
Viognier, Guillaume Auréle, Pays d'Oc, 2016	£22.00	£4.00	£6.00
Picpoul de Pinet, Le Pied Marin, Languedoc Roussillon, 2016	£27.00		
La Forge, Sauvignon Blanc, Pays d'Oc, 2016	£27.00	£5.00	£7.00
Macon Village, Chardonnay, Burgundy, 2015	£30.00	£6.00	£8.00
Sancerre, Domaine de la Grande Maison, Loire, 2016	£40.00		
ITALY			
Pinot Grigio, Torre Dei Vescovi, 2016	£23.00	£4.00	£6.00
Fiano, Masseira Bianca, Salento, 2016	£25.00		
Soave Terre di Brognoligo Cecilia Beretta, 2016	£29.00		
SPAIN			
Marques de la Musa Viura, Chardonnay, Bodegas, 2016	£18.00		
Rioja, Puerta Vieja, 2016	£20.00		
Vinãs Del Vero, Gewurtztraminer, 2016	£28.00		
Lusco Albarino, 2016	£33.00		
Txomin Etxamiz Txakoli, 2016	£34.00		
PORTUGAL			
Quinta de Chocapalha Arinto, 2016	£31.00		

RED

	Bottle	125ml	175ml
FRANCE			
Petit Ballon, Grenache, Syrah, Cellier Jean d'Albert, 2015	£19.00	£4.00	£5.00
La Forge, Carrignan, 2015	£27.00		
Château Mayne Graves, Merlot, Bordeaux, 2014	£28.00	£5.00	£7.00
Côtes du Rhône, Grenache, Vignobles Gonnet, 2015	£31.00		
Fleurie Grand Pré, Gamay, Domaine Lathuiliere Gravallon, 2015	£35.00		
ITALY			
Il carroto Sangiovese, Puglia, 2016	£20.00		
Il Barroccio Nero d'Avola, Sicily, 2015	£20.00		
Montepulciano, Abruzzo, Roccastella, 2016	£25.00	£5.00	£6.00
Primitivo Zensa IGP, Puglia, 2015	£32.00		
Chianti Classico, Tuscany, Terre di Prenzano Vignamaggio, 2015	£36.00		
SPAIN			
Marques de la Musa, Carinea, Tempranillo & Garnacha, 2015	£18.00		
Tondeluna Tinto, Rioja, Tempranillo, 2015	£24.00	£5.00	£6.00
Beronia Gran Reserva, Rioja, 2009	£40.00		
Beronia Colleccion, Mazuelo Reserva, 2011	£40.00		
PORTUGAL			
Quinta de Chocapalha Tinto, 2013	£33.00		
Cedro Do Noval, 2010	£38.00		

ROSÉ

	Bottle	125ml	175ml
FRANCE & ITALY			
Petit Ballon, Cabernet Franc, Cabernet Sauvignon, 2016	£19.00		
Pinot Grigio, Montevento, 2016	£22.00	£4.00	£5.00
Côtes de Provence, Source Gabriel, 2016	£31.00	£6.00	£7.00

SPARKLING

	Bottle	125ml
FRANCE Deutz Brut Classic, Champagne N/V	£55.00	£11.00
SPAIN Vilarnau Cava Brut	£27.00	£5.00
SPAIN Vilarnau Cava Rosado Brut	£27.00	£5.00
ITALY Villa Arfanta Prosecco Cuvee	£30.00	£7.00

DESSERT

	75ml
HUNGARY Tokaji Disznoko, Late Harvest, 2015	£5.50
FRANCE Muscat Beaumes de Venise, Domaine Coyeux, 2009	£4.00
FRANCE Montbazillac, Chateau Septy, 2013	£4.00

Cult Wines

All our cult wines by the glass are "Coravin" preserved.

WHITE

	Bottle	125ml	175ml
FRANCE			
Sauvignon-Semillon, Chateau Picque Cailloux, Bordeaux	£40.00		
Chablis, Vincent Damp, Burgundy, 2015	£42.00		
Meursault, Clos du Domaine Henri Darnat, Burgundy, 2015	£57.00	£12.00	£14.00
Condrieu, La Bonette, Rene Rostaing, Cote du Rhone, 2013	£84.00		
Puligny-Montrachet, Champs Grains 1er Cru, Burgundy, 2015	£100.00		
ITALY			
Passobianco Tenuta di Passopisciaro, Sicily, 2015	£50.00	£10.00	£12.00
PORTUGAL			
Guru, Wine & Sol, Douro, 2015	£45.00	£9.00	£11.00

RED

	Bottle	125ml	175ml
FRANCE			
Chateauf du Pape, Chateau Beauchene, Rhone, 2015	£40.00	£8.00	£10.00
Beaune 1er Cru, Domaine Jacques Prieur, Burgundy, 2013	£77.00		
Cote-Rotie, Syrah, Tardieu-Laurent, Rhone, 2011	£78.00		
Chateau Gloria, Blend, St Julien, Bordeaux, 2005	£86.00		
Gevrey Chambertain, Clos des Varoilles, Burgundy, 2013	£90.00	£15.00	£18.00
SPAIN			
Rioja, Tempranillo, Bodegas Alnardo, Spain, 2014	£37.00		
Rioja, Gran Reserva, Tempranillo, Bodegas Zugober, 2015	£44.00	£9.00	£11.00
ITALY			
Barolo, Nebbiolo, La Tartufaia, Giulia Negri, 2011	£60.00	£10.00	£14.00
Amarone, Terre di Cariano, Cecilia Beretta, Veneto, 2011	£57.00		
PORTUGAL			
Casa de Casal de Loivos, Blend, Douro, 2012	£50.00		