



THE REFECTORY
DINING ROOM & TERRACE

SUNDAY LUNCH MENU

TO INDULGE

Kir Royal 13

Bruno Paillard Brut Première Cuvée NV 12

TO START

Chef's soup of the day

Chicken liver parfait, crisp brioche, fig chutney, cress

Mushroom arancini, romesco sauce, endive, vegan parmesan

Smoked chalk stream trout, sweetcorn succotash, keta caviar

TO FOLLOW

Slow roasted local striploin, cauliflower cheese, gravy

Herb brined Roast chicken, cauliflower cheese, gravy

Above served with seasonal vegetables, yorkshire pudding and roast potatoes

Pan fried stone bass, lemon roast potatoes, artichoke hearts, olives

Moroccan marinated grilled aubergine, spiced hummus, crispy gnocchi

TO FINISH

Lemon posset, berries meringue

Passionfruit cheesecake, pineapple and coconut

Spiced bread and butter pudding, fig, apple, vanilla sauce

Cheese, biscuits, chutney

2 courses £30 | 3 courses £35

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.