



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 Copia £11.00

Duck Breast Carpaccio, Truffle Oil,
Old Winchester Cheese, Garlic & Thyme Focaccia £8.50

Wild Seabass & Sea Trout Tartar, Ginger Bread,
Wasabi Cream, Salmon Eggs (GF) £9.00

Saffron Buttered Potted Shrimps, Salmon Rilette &
Preserved Lemon, Micro Samphire (GF) £10.50

Green Asparagus & Morel with
Marjoram Mousseline Sauce, White Shallot Confit (GF) £10.50

Lord Jack Terrine: Foie Gras, Duck Breast,
Black Truffle and Port Gelee £9.00

Main Courses

Pan Fried Red Mullet Grilled Aubergine &
Aubergine Caviar, Coriander & Lemongrass Sauce (GF) £21.50

Steamed Halibut Fillet, Mediterranean Cannelloni,
Citrus Sauce (GF) £22.50

Slow Cooked Chicken, Chinese Black Rice,
Baby Heritage Beetroot & Sautés Girolles (GF) £18.50

Lamb Wellington, Spinach Mint & Foie Gras,
Truffle Sauce £26.00

Asparagus Risotto & Spring Garden Vegetable,
Semi-dried Tomato, Creamed Puree Garlic (GF, V) £15.50

Ratatouille Stuffed Mini Spring Vegetable,
Roasted Tomato & Basil Sauce (GF, V) £16.50

The Refectory Classics

Beef Fillet & Veal Kidney Pie,
Port & Red Wine Reduction, Black Trumpet £18.50

Scottish Lobster, Pomme Pont Neuf,
Dried Lime & Smoked Paprika with Red Lobster £33.50

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

Grill

All our cuts are a 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

Salads

£6.50 / £13.00

Fresh Pears and Stilton,
Salad of Quinoa, Celery,
Green Apple, Walnut (GF)

Salad of Green Kale, Raw Beetroot
Julienne, Wakame, Chickpeas,
Sunflower Seeds, Baby Spinach (GF)

Smoked Haddock & Salmon,
Lentil Salad, Pomegranate,
Red Pepper, Sweet Chilli,
Coriander, Rocket Salad (GF)

Sides

£3.00 each

Sprouting Broccoli / Chantenay
Carrots / Green Beans Extra Fine /
Rocket & Parmesan / French Fries /
New Potatoes

Puddings

£6.00 each

Zen

Single Origin Dark Chocolate Mousse, Yuzu
Cream, Citrus Ganache & Sesame Seeds
Praline, Jasmine Ice Cream (GF)

Lord Jack Sticky Ginger

Spicy Pineapple Ginger Beer Syrup &
Citrus Soured Cream (GF)

Baba Cool

Rum Baba, Fresh Seasonal Fruit &
Madagascar Vanilla Crème Chantilly (V)

Bread & Butter Pudding

Raspberry Bread & Butter Pudding,
Almond Tuile & Cinnamon Ice Cream (V)

St Honoré

Caramelized Profiteroles, Crispy Puff Pastry
& Vanilla Crème Chibouste

Milady

Fresh Strawberry Pavlova, Basil Ice Cream &
Madagascar Vanilla Chantilly (GF, V)

Ice Creams and Sorbets £5.50

Cheese Trolley

£9.00

Selection of 3 with Biscuits,
Grapes & Chutney

Your host will be pleased to explain
our selection of cheeses

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 and are subject to change. 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 du Nozay, Loire, 2016	£40.00		
ITALY			
Pinot Grigio, Torre Dei Vescovi, 2016	£23.00	£4.00	£6.00
Fiano, Maseira 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 Chocalha 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 carrello 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 Chocalha 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	37.5cl	125ml
FRANCE			
Deutz Brut Classic, Champagne N/V	£55.00		£11.00
Deutz Brut Classic, Champagne N/V (Half)	£30.00		
Deutz Brut Rosé, Champagne N/V	£70.00		
Deutz Brut Rosé, Champagne N/V (Half)	£45.00		
ITALY			
Villa Arfanta Prosecco Cuvee	£28.00		£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			
PSI Tempranillo, Bodegas Alnardo by Peter Sisseck, 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		