

Where it comes from

Franconian bacon

The bacon we use for our Principal Bacon Butty. John-Paul Habermann came to London as a chef aged 17, and after working in some of the capital's top restaurants decided to set up the Franconian Sausage Company in 1999. Producing a range of high quality products, the pork for their bacon comes from Red Tractor certified farms in Norfolk and Suffolk.

Gloucester Old Spot sausages

Using Rare Breed Gloucester Old Spot pork shoulder and mustard seeds, these award-winning sausages have a high meat content with a unique flavour.

Doreen's black pudding

Made to a secret family recipe devised by Arthur and Doreen Haigh in 1980. The puddings are baked rather than boiled, giving a drier, meatier taste.

Severn & Wye smoked salmon

Severn & Wye Smokery is situated between the Rivers Severn and Wye, two great salmon rivers on the edge of the Royal Forest of Dean. Using traditional techniques, they smoke their fish over oak wood chips in their purpose built smokery.

Netherend Farm salted butter

Netherend Farm has been in the Weeks family since 1936 and started producing butter in 1983. The butter is made from local dairy cream with a touch of salt.

Rare Tea Co.

We source our tea from the Rare Tea Company, who supply the world's best tea direct from farmers and their tea gardens.

Menu

“To eat well in England you should have breakfast three times a day”

W. Somerset Maugham

PRINCIPAL

Breakfast

Breakfast Table

Please help yourself to as much
as you would like,
as often as you would like

Fresh fruit juices
Cloudy apple, pink grapefruit, orange

Steeped apricots
Rare Tea Co. Earl Grey-steeped prunes
Low fat Greek yoghurt, fruit compote
Fresh fruit and berries

Cereals, granola, muesli
Bircher muesli pots
Pastries, muffins, croissants

Gluten free cereal and bread available on request

Cooked Breakfast

Gildener sweet-cured smoked back bacon,
Gloucester Old Spot sausage, Doreen's black pudding,
grilled plum tomatoes, buttered mushrooms,
Heinz baked beans, free-range scrambled eggs

Vegetarian Cooked Breakfast

please order from your waiter

Quorn bacon and sausage, grilled plum tomatoes,
buttered mushrooms, Heinz baked beans,
free-range scrambled eggs

Some dishes contain allergens or traces thereof; please check
for further information when you place your order if you have
any questions or concerns. Prices include VAT at 20%.

Breakfast

Cooked to Order

The Principal Bacon Butty
Franconian thick-cut sweet-cured bacon,
Netherend Farm salted butter, morning roll

Severn & Wye smoked salmon,
free-range scrambled eggs, toasted sourdough

Smashed avocado, tomato,
free-range poached eggs, toasted sourdough (v)

Smoked haddock, free-range poached eggs,
wholegrain mustard hollandaise, toasted muffin

Classic porridge oats (v)
Brown sugar, honey or fruit compote

Free-range Eggs to Order

Boiled eggs and soldiers
Poached eggs
Fried eggs

Three egg omelette with your choice of fillings (v)
Cheese, mushrooms, onions, tomatoes, ham

Fresh Coffee, Tea and Toast

please order from your waiter

£15.95*

* we charge everyone (except kids, who eat for half price)
the same for breakfast, based on you choosing what
you fancy from the menu on these two pages.

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for further information when you place your order if you have
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SUNDAY LUNCH

2 courses £17.95 | 3 courses £21.95

The tradition of serving a roast on a Sunday can be traced back to the reign of King Henry VII in 1485. His royal guard would dine on roasted beef after church on a Sunday, and so became known as the 'beefeaters' – they continue to guard the Tower of London to this day.

Our beef comes from Waterford Farm, the home of R&J Yorkshire's finest Farmers and Butchers. Set up in 1978 by Robert and Jo Atkinson, the family business is now run by their son Ryan and his wife Kate, who rear Limousin and Charolais cattle.

Soup of the day

Heritage beetroot salad, goat's cheese bon bons, walnuts

Soused mackerel, shaved fennel, horseradish cream, blood orange dressing

Roasted butternut squash and truffle risotto (v)

Chef's special

.....

R&J Butchers roast beef sirloin, Yorkshire pudding

Roast chicken

Market fish of the day

Chickpea and parsley cakes, spinach, poached duck egg (v)

Roasted chestnut, mushroom and thyme pie (v)

All dishes are served with roast potatoes, cauliflower cheese,
honey-roasted carrots and buttered greens, gravy

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Selection of ice cream and sorbets

Chef's special

Yorkshire Parkin, vanilla custard

Warm chocolate cake, cherry, pistachio ice cream

Yorkshire cheese selection

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Tea and coffee

DINNER

SNACKS

Warm sourdough,
Netherend Farm butter £3.75

Pork scratchings,
apple purée £2.95

Smoked almonds
£3.25

Marinated olives
£3.25

STARTERS

Sticky pig's cheek.....£7.50
potato dumplings, red wine sauce

Potted duck.....£8.50
pistachio, pink peppercorns, sourdough

Short rib mac 'n' Swaledale cheese£8

Sea bass ceviche£9

Mackenzies locally-smoked salmon.....£9
avocado, pink grapefruit and herb salad

Lemongrass, carrot and ginger soup (v)....£6
coriander oil

SALADS

Quinoa (v).....£9/£13
asparagus, chargrilled peppers, peas

Harrogate Blue cheese (v).....£8/£12
burnt apple, candied walnuts

Chicken Caesar croquette.....£8.50/£12.50
baby gem, Parmesan

MAINS

Spiced Yorkshire lamb rump.....£24
sweet and sour relish, capers, potato fondant, red wine sauce

Moorland Tomme-crusted pork fillet.....£18.50
sweet potato, crispy shallots, sherry vinegar

Whole roast plaice.....£15.95
lemon and brown shrimp butter

Grilled Lowna goat's cheese (v).....£13
warm cherry tomato chutney, carrot and courgette rosti

Lentil and chickpea cakes (v).....£14
spring vegetable and butterbean casserole, lemon yoghurt

Aubergine linguine, tomato and basil sauce (v).....£13.50
olives, toasted pine nuts

SIDES

Triple cooked chips.....£3 Mashed potato (v).....£3.50

Mixed leaves (v).....£3 Butteredkale (v)£3.50
honey and mustard dressing cider, golden raisins

Cauliflower cheese (v).....£3.50 Sprouting broccoli (v).....£3.50
almond butter

SUNDAY LUNCH

Every Sunday we roast a choice of meats — as well as a vegetarian option — served with gravy and all the trimmings.

2 courses	3 courses
£17.95	£21.95

Half price for children under 12

REFECTORY FAVOURITES

Beer-battered day boat fish and chips, mushy peas.....£15.95

Fish pie, leeks, cheddar mash.....£15.95

Yorkshire ale cottage pie.....£14.95

The Refectory burger.....£15

R&J Butchers beef, treacle-cured bacon, Swaledale Cheddar, pretzel bun served with chips and tomato relish

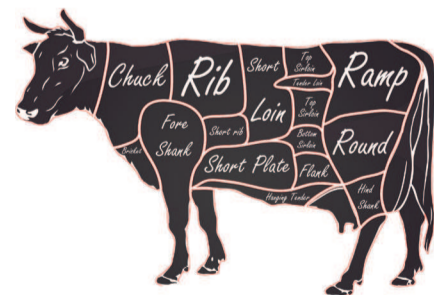
FROM THE GRILL

Lemon, thyme and garlic-marinated half herb-fed chicken.....£19
chilli baked new potatoes

Calf's liver, bacon, bubble and squeak, sage jus.....£17.50

R&J WATERFORD FARM STEAKS

R&J specialise in Limousin and Charolais, two continental breeds renowned for their generous muscle-to-bone ratio, as well as their richly marbled meat. As every chef knows, the fat content of meat is a vital element of its flavour.



Hanger 8oz	Rump 8/10oz	Sirloin 8/10oz
£17	£20/22	£26/29

All served with triple cooked chips, roasted plum tomato, Portobello mushroom with a choice of sauces: peppercorn | red wine | béarnaise

YORKSHIRE TERRIER HOT DOGS

Our Yorkshire Terriers are packed with local produce and the star of the show is the 'dog' itself, which comes from R&J Butchers. Handmade by R&J's master butcher, they use only the finest British pork with carefully blended seasoning and British natural casings.

Classic Terrier £6

sausage, caramelised onions, brioche hot dog bun

Veggie Terrier £5

portobello mushrooms, Lowna Dairy goat's cheese,
tomato salsa

Or customise your Classic Terrier with these additional toppings

Swaledale Terrier £6.50

Swaledale Cheddar and dill pickles

Smoky Terrier £7

pulled pork, crispy shallots, homemade barbecue sauce

Treacle Terrier £7

treacle-cured bacon and blue cheese dressing

Refectory Terrier £7

short rib, mac 'n' cheese sauce

Prices include VAT at 20%. A discretionar. Some dishes contain allergens, or traces of.
Please speak to your waiter for further information.