



A LA CARTE MENU

NIBBLES

WARM SOURDOUGH LOAF	£6.5
<i>York Bee honey, toasted oats, Estate Dairy cultured butter, spiced smoked salt</i>	
ROASTED TRUFFLE AND PECORINO NUTS	£5.5
SPICED GORDAL OLIVES	£5.5
TODAYS OYSTERS	£4 each
<i>Natural on ice with lemon and Tabasco & Forced Yorkshire rhubarb & Old Tom Gin granita or "K.F.O" buttermilk fried, pickled 'slaw, nduja hot honey sauce</i>	
CORONATION CRAB "VOL-AU-VENTS"	£7
<i>Devilled quail egg, sultana, flaked almond, coriander</i>	

TO START

SPICED CAULIFLOWER VELOUTÉ	£10
<i>Rose harissa yoghurt, pickled romanesco, pomegranate, flaked almonds, "shawarma kebab"</i>	
REFECTORY SEAFOOD COCKTAIL	£16
<i>Atlantic prawns, spiced crab, crevette, mussels & clams, avocado, warm tin loaf</i>	
BBQ GLAZED YORKSHIRE OX CHEEK	£13
<i>Beef dripping crumpet, grape mustard, pickled walnut ketchup, beef "quaver"</i>	
JERUSALEM ARTICHOKE "JACKETS"	£10/19
<i>Yeast & white bean purée, pickled pear, Hazy Cider chicory, Old Winchester</i>	
MILK POACHED SMOKED HADDOCK	£12
<i>Crispy hen's egg, "vichyssoise whip", herring caviar</i>	
YORKSHIRE BRAWN TERRINE	£12
<i>Piccalilli vegetables, Tomlinson's rhubarb, crackling, ginger parkin loaf</i>	

MAIN EVENT

RUMP OF SPRING LAMB	£30
<i>Slow cooked shoulder bon bon, Homewood Eve's Curd, heritage carrots, pickled red onion, garden mint juices</i>	
YORKSHIRE WOLD'S CHICKEN WELLINGTON	£29
<i>Terrace sage 'n' onion farce, wilted kale, charred leeks, confit garlic, Albufera sauce</i>	
COURGETTE & MARIS PIPER RÖSTI	£20
<i>Soft poached Burford Brown, courgette & fennel salad, basil beurre blanc</i>	
PAN FRIED ORGANIC SALMON	£26
<i>Tartlet of cured belly, Keta Caviar, horseradish cultured cream, pickled Yorkshire rhubarb, dill & lemon dressing</i>	
10^{oz} YORKSHIRE REARED BEEF SIRLOIN	£37
<i>Spring truffle Diane sauce, butcher's salad, Koffmann's Chips</i>	

SIDES

GARLIC ROAST BABY POTATOES	£6/10
<i>Caeser dressing, salted anchovies, pangrattato, Old Winchester</i>	
BBQ LEEKS	£6/10
<i>Spiced aubergine, sauce vierge, toasted pine nuts</i>	
KOFFMANN'S CHIPS	£6
<i>Rosemary vinegar</i>	
ROAST BEETROOT & LISHMAN'S OF ILKLEY CHORIZO SALAD	£6/10/16
<i>Pickled pear, D.O.P 6 month cured manchego, quince membrillo</i>	

LIGHT BITES 12-3pm

PLOUGHMAN'S LUNCH	£18
<i>A selection of cold cuts & cheeses from near & far, butcher's pork pie, beer pickled onions, house chutney, granny smith apple, piccalilli, baby leaf salad, rustic baguette</i>	
REFECTORY SEAFOOD BOARD	£21
<i>Smoked organic salmon, coronation crab, natural oyster, Atlantic prawns & Marie Rose, pickled mussels & clams, crevettes, breaded fish goujons, lemon, baby leaf salad, rustic baguette</i>	
MINTED YORKSHIRE LAMB BURGER	£21
<i>Onion bhaji, yoghurt raita, mango chutney, cumin Gouda, North Indian spiced fries</i>	
SWAP FOR VEGAN BURGER	£19
CHICKEN CEASER "CLUB"	£17
<i>Toasted linseed bun, crispy chicken tenders, smoked streaky bacon, English gem lettuce, vine tomato, fried hen's egg, caeser dressing</i>	

PUDDINGS

PEANUT BUTTER CUP SUNDAE	£11
<i>Dark chocolate ice cream, brownie pieces, peanut butter hot fudge sauce, Madagascan vanilla cream, chocolate blossoms, salted peanuts</i>	
BLOOD ORANGE TOFU POSSET	£10
<i>Yorkshire rhubarb, ginger, pistachios</i>	
LEMON MERINGUE PIE	£12
<i>Toasted meringue, black sesame ice cream & tuille</i>	
ICED ESTATE DAIRY YOGHURT	£11
<i>Coconut rice pudding arancini, spiced mango and pineapple "salad"</i>	
WOOKEY HOLE CAVE AGED CHEDDAR	£13
<i>House "hot cross bun", whipped Marmite butter, Henderson's relish & onions</i>	
SWEET TREATS	£7
<i>A little plate of four sweet nibbles</i>	

YORK MINSTER
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PRIVATE DINING

Celebrate your next birthday, special occasion, or wedding in one of our exclusive Private Dining Rooms with stunning views of York Minster.

Located in view of the iconic York Minster, it's the picture-perfect spot for business lunches, weddings, birthdays, and meetings, offering free Wi-Fi and the use of a projector and microphone on request.

We have a set group seasonal menu and a dedicated bookings team to help plan all your special occasions.

There is also an option to hire the full floor including private use of our lounge area where you can enjoy cocktails and canapés beforehand.

THE KING'S ROOM

For larger bookings, our upstairs private dining room is available for private hire with a minimum spend of £2,000. This spacious room comfortably accommodates up to 50 guests and is fully licensed for wedding ceremonies. For more details on weddings, please visit our website.

THE LOUNGE

For smaller, more intimate gatherings, our semi-private lounge area can be booked exclusively with a minimum spend of £1,500. This space is perfect for groups of up to 20 guests.

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