



A LA CARTE MENU

NIBBLES

WARM SOURDOUGH LOAF £7
York Bee Honey, Toasted Oats, Estate Dairy Cultured Butter,
Spiced Smoked Salt

ROASTED TRUFFLE & PECORINO NUTS £6.50

SPICED GORDAL OLIVES £6.50

TODAY'S OYSTERS

£4.50 Each • 3 £13 • ½ Dozen £25 • Dozen £49

NATURAL ON ICE: Lemon, Tabasco, Shallot Vinegar

'M' MINSTER: Poached in Beef Fat, House Sauce, Shallot & Dill

Pickles, Sesame Brioche & Onion Sprinkles, English Gem Salad

'SPICY MARG': Tequila, Lime & Jalapeño Mignonette,

Coriander Seedlings

CORONATION CRAB VOL-AU-VENTS £8.50
Deville Quail Egg, Sultanas, Flaked Almonds, Coriander

STARTERS

GARDEN PEA & MINT VELOUTÉ £10
Mollet Burford Brown, York Ham, English Gem, Yellison Goat's
Curd, Pea & Lemon 'Pancake'

REFECTORY SEAFOOD COCKTAIL £16
Atlantic Prawns, Spiced Crab, Crevette, Pickled Mussels & Clams,
Spiced Avocado, Warm Tin Loaf

HAZY CIDER BRAISED PORK BELLY £12
'Piri Piri' Spice, Hot Honey Hummus, Chard Corn,
Maris Piper 'Fries'

KING OYSTER MUSHROOM 'TARTARE' £11
Tempura, Pink Ginger, Black Garlic, Avocado, Sesame
& Rye Cracker

CHARRED MARINATED NORTH SEA MACKEREL £12
Baby Potato Salad, Buttermilk, Cucumber, Borage

LIGHT BITES 12-3PM

PLOUGHMAN'S LUNCH £19
A Selection of Cold Cuts & Cheeses From Near & Far, Kitchen
Sausage Roll, Beer Pickled Onions, House Chutney, Granny Smith
Apple, Baby Leaf Salad, Rustic Baguette

REFECTORY SEAFOOD BOARD £23
Oak Smoked Salmon, Coronation Crab, Natural Oyster, Atlantic
Prawn & Marie Rose, Pickled Mussels & Clams, Crevette, Breaded
Fish Goujons, Lemon, Baby Leaf Salad, Rustic Baguette

DOUBLE BACON CHEESEBURGER £19
Two 4oz Yorkshire Reared Beef Patties, Streaky Bacon, Toasted
Linseed Bun, English Gem, House Burger Sauce, Dill Pickle,
'American Cheese', Crispy Onions, Skin on Skinny Fries
Swap for Two 4oz Vegan Patties £20

THREE CHEESE "FONDUE" £14
Tunworth, Old Winchester & Fountains Gold Cheddar, Cheese
Straws, Garlic Roast New Potatoes, Rustic Baguette, Beer Pickled
Onions, Cornichons (Add a Selection of Cured Meats £6)

MAINS

TREACLE ROAST BREAST OF DUCK £29
Confit Leg, Garden Pea & Broad Bean 'Ragu', Radish
& Summer Shoots Salad

ROAST YORKSHIRE WOLDS CHICKEN BREAST £26
Ploughman's Ravioli, Pickled Apple, Runner Bean Almondine,
Wholegrain Mustard & Crème Fraîche Sauce

CHICKPEA 'CHIPS' £21
Fire Roasted Red Peppers, Fennel, Black Olive, Estate Dairy
Yoghurt, Spiced Brassicas

OVEN BAKED HALIBUT £34
Sesame King Prawn, Pak Choi, Pickled Vegetable 'Noodles',
Chilli, Spring Onion, Puffed Wild Rice & Peanut Salad,
Red Curry & Lobster Sauce

6oz YORKSHIRE REARED BEEF FILLET £32
'Caprese Salad', Heritage Tomatoes, Buffalo Mozzarella, Basil, Aged
Balsamic, Koffmann's Chips (Add Three Peppercorn Sauce £5)

SIDES

ROAST GARLIC NEW POTATOES £6/£11
Three Cheese Fondue, Beer Pickled Onions, Cornichons

ROAST COURGETTES £6/£11/£18
Garden Peas, Mint, Barrel Aged Feta, Chilli & Lemon Dressing

KOFFMANN'S CHIPS £6.50
Rosemary Vinegar

'CAPRESE SALAD' £7/£12/£19
Isle of Wight Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic

PUDDINGS

TROPICAL SUNDAE £11
Kent Mango Sorbet, Guava Jelly, Whitby Rum Sponge, Lime &
White Chocolate Sauce, Charred Pineapple & Red Chilli Salsa,
Coconut Yoghurt Whip

ANNABELLE'S STRAWBERRIES £12
Hazelnut Cake, Mascarpone & Dulce de Leche Mousse,
Lemon Balm

BANOFFEE BREAD & BUTTER PUDDING £10
Caramelised Banana, Toffee Custard, Honeycomb,
Medjool Date, Rum & Raisin Ice Cream

**NOALYA MADAGASCAN 70% CHOCOLATE
FONDANT TART** £14
Blackberry, Liquorice, Hazelnut, Cocoa Nib

ENGLISH PEACH, ROSEMARY & LIME GALETTE £10
Yellison Crowdie, Nduja Hot Honey Dressing

SWEET TREATS £8
A Little Plate of Four Sweet Nibbles

ALLERGY ADVICE - please always inform your server of any allergies before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information of the fourteen legal allergens is available on request, however,
we are unable to provide information on other allergens.



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 £2,500. This spacious room comfortably accommodates up to 60 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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YORK MINSTER
REFECTORY

