

The Refectory

STARTERS

Whisky Smoked Salmon, Roast Heritage Beetroot & Horseradish Crème Fraîche Mille Feuille (GF, NF) Macon Village, Chardonnay, Burgundy 2015 Dry, Fresh, Fruity £8.00	£8.75
Pan Fried Scottish Scallops, Black Pudding, Smoked Bacon, Cauliflower, Watercress (NF) Una Palma Fino (75ml) £6.00	£9.50
Rabbit, Pancetta & Thyme Tortellini, Parmesan Crisp, Tomato Sauce (NF) Berton Vineyard, Winemakers Reserve, Black Shiraz Deep, Spicy Oak, Cherry £5.50	£8.00
Warm Salt Beef, Crispy 'Soft Boiled Duck Egg', Gherkin, Dried Homecured Bresaola, Salsa Verde (GF, NF) Montepulciano, Abruzzo, Roccastella, 2016 Cherry, Light Tannins £6.00	£9.00
Goat's Cheese & Walnut 'Cheesecake', Quince, Pear & Honey Compote (V) Groot Constantia, Semillon Sauvignon Blanc, 2016 Herbaceous, Dry Finish £7.50	£7.50
Wild Mushroom, Parsley, Garlic, Braised Leek, Homemade Black Truffle Focaccia (VG, NF) Cotswold Hills, English Chardonnay, 2016 Dry, Crisp, Fruity £5.50	£8.50

MAIN COURSES

(Side orders available, all at £3.00)

Pan Fried Rack Of Lamb (2 Bone), Braised Lamb Faggot, Slow Cooked Lamb Breast, Potato Fondant, Leeks, Caper sauce (DF) Chateau Mayne Graves, Merlot, Bordeaux, 2014 Mellow, Forest Fruits £7.00	£21.00
Chargrilled Monkfish, Shellfish, Lemon & Dill Sauce, Butter Beans, Stem Broccoli (GF, NF) Guru, Wine & Sol, Douro, 2015 Exotic, Ripe, Light Oak £9.00 (125ml)	£18.50
Roasted Pheasant Breasts, Confit Pheasant Legs, Shallots, Creamed Potatoes, Honey & Rosemary Parsnips, Port Sauce (GF, NF) Berton Vineyard, Winemakers Reserve, Black Shiraz Deep, Spicy Oak, Cherry £5.50	£18.00
Angus/Charolais Cross Breed, Bourbon & Honey Braised Beef Short Rib, Dauphinois, Roast Savoy Cabbage, Rich Beef Jus (GF, NF) Los Haroldos Robles, Bonarda, 2015 Blueberry, Complex, Fine £8.00	£19.00
Roast Potato Gnocchi, Brinkworth Blue Cheese, Hazelnut, Jerusalem Artichoke, Crème Fraîche Grilled Squash (V, GF) Viognier, Guillaume, Aurele, Pays d'Oc, 2016 Apricot & Peachy Fruits £6.00	£15.50
10oz Angus.Charolais Cross Breed Ribeye Steak, Triple Cooked Chips, Slow Roast Tomato, Sweet Balsamic Red Onion, Flat Mushrooms, Watercress, Peppercorn Sauce (GF, NF) Oveja Negra, Winemakers Selection, Cabernet Franc / Carmenere, 2017 Balanced, Sweet Young Tannins £6.00	£25.00
Chargrilled Cauliflower 'Steak', Bubble & Squeak, Spiced Aubergine Caponata, Truffle Oil & Rocket Salad (VG, NF) Bishop's Leap, Sauvignon Blanc, 2016 Light Bodied, Zesty Fresh £6.50	£15.00

Wine Pairings are served in 175ml measures
(125ml is also available)



(V) Vegetarian (GF) Gluten Free (VG) Vegan Service is not included.

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.



MALMESBURY

www.ldbellohotel.co.uk

