

The Refectory

12.00 - 3.00pm Monday to Saturday 6.30pm - 9.00pm Sunday to Thursday 9.30pm Fridays and Saturdays

STARTERS

Seasonal Soup (V,GF,NF)	6.00
House Smoked Duck Salad (GF) Clementine, Candied Walnuts, Creamed Celeriac	8.00
West Country Pork, Cider and Red Onion Paté Date and Thyme Chutney, Toast	7.50
Warm Prawn Cocktail Baby Gem, Lemon Crumb, Warm Marie Rose Sauce	8.00
Pumpkin and Goats Cheese Risotto Roasted Onion Salad, Cherry Tomato Dressing	7.00
Gin and Lime Cured Salmon Cucumber Salsa, Caviar Soured Cream, Wholemeal Pancake	7.00
West Country Crab Cakes Thai Salad, Honey and Chilli Dressing	8.00

MAIN COURSES

Cotswold Venison Loin	22.00
Sweet Dauphinoise Potato, Parsnip, Spinach, Thyme Sauce	
Baked Cod	19.00
Pea and Lime Crust, Crayfish and Potato Chowder	
Fillet of Sea Bass	22.00
Leek Risotto, Purple Sprouting Broccoli, Chive Butter Sauce	
Local Rump of Lamb Hot Pot	21.50
Carrots, Leek, Onion, Potato, Redcurrant Sauce	
Pork Fillet Wellington	21.50
Baby Onions, Smoked Garlic Mash, Carrots, Red Wine Sauce	
Todays Special	20.00
Please ask a Team Member for More Information	

VEGETARIAN AND VEGAN

Wild Mushroom Fondant (V)	18.00
Bath Soft Cheese, Green Beans, Sage Cream Sauce	
Stuffed Aubergine (VE)	8.50/18.50
Pesto Crumb, Ratatouille, New Potatoes	
Baked Avocado (V)	9.50/19.50
Tomato and Spinach Couscous, Rocket, Bubble and Squeak	
Curried Chick Pea and Spinach (VE)	17.50
Basmati Rice, Chutney, Coriander and Cumin Naan Bread	

THE GRILL

8oz Rib Eye Steak	23.50
8oz Sirloin Steak	22.00
Pork Loin Chop	19.50
Halloumi Steak (V)	16.00
Breast of Chicken Garlic and Thyme Marinated	19.00
Served With All Grill Dishes: Chips, Herb Dumplings, Cherry Tomatoes, Mushrooms, Onion Rings	
Choice of Sauces: Béarnaise, Pepper Corn, Red Wine, Horseradish Butter	

SIDES

(all at 3.50)

New Potatoes, Mint Salted Butter
Sweet Potato Dauphinoise
Buttered Green Beans
English Country Garden Salad
Tomato & Onion Salad
Vegetables of The Day
House Chips

DESSERTS

Trio of Chocolate	10.00
Milk, Dark, White (Please ask for more Information)	
Sticky Banoffee Pudding	8.00
Butterscotch Sauce, Clotted Cream	
Poached Pears	7.50
Cranberry and Orange, Cointreau Cream, Pink Peppercorn Meringue	
Bakewell Tart	7.50
Cranberry Jam, Vanilla Ice Cream	
Selection of Ice Creams & Sorbets (3 Scoops): (GF/NF)	6.00
Wiltshire Cheese Platter	9.50
Salted Caramel Walnuts, Celery, Crackers, Chutney	



IN MALMESBURY
1220 - 2020

(V) Vegetarian (GF) Gluten Free (Ve, V) Vegan, Vegetarian (DF) Dairy Free (NF) Nut Free Service is not included.

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