

MENU

14 21 May 2026 Summer BBQ

Choice of Starters:

**Korean Glazed Chicken Thighs**  
Oriental slaw & Gochujang dressing

**GF** **Hickory Smoked Cod & Chorizo**  
Garlic toast, chargrilled peppers & blood orange aioli

**V** **GF** **Smoked Beetroot Carpaccio**  
Whipped Feta, chilli and roast hazelnuts, rocket

**GF** **Chargrilled pork belly**  
BBQ corn, celeriac remoulade & wild garlic

Mains Served to your table:

XXXXXX  
**GF** **Pineapple Glazed Chicken**  
Pineapple, chilli and coriander salsa

**GF** **Chargrilled Salmon supreme**  
Gremolata & avocado crema

**GF** **Slow cooked beef brisket**  
Burnt Red onion & Blue cheese sauce

Side Dishes

Refined slaw  
Skin on Fries  
IPA battered onion  
rings

VEGETARIAN MAINS AVAILABLE UPON REQUEST

Choice of Desserts:

XXXXXX  
**GF** **Honey Panna Cotta**  
Bourbon poached rhubarb, meringue, elderflower and cucumber

**Triple Chocolate Brownie**  
Peanut butter ice cream, chocolate tuille

**Rum Baba**  
Charred pineapple & lime yogurt

3 courses £24.00

**V** Denotes suitable for vegetarians.

**GF** GF denotes dishes suitable for a gluten free diet

**VE** Denotes dishes suitable for a vegan diet

**U** Denotes deconstructed dishes

We cannot guarantee that all our dishes are free from nuts or nut traces.

All dishes are subject to availability and all of our prices include VAT.

\*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.

REFINED IS A TRAINING RESTAURANT  
THANK YOU FOR SUPPORTING OUR STUDENTS