

MENU

22nd May 2025 Indian Menu

Choice of Starter:

V Onion Bhajis

Chefs' aromatic mango chutney

Lamb Samosas or Vegetable Samosas V

Pickled celeriac, mint, chilli & lime

Gunpowder Chicken or Vegetables V

Coriander & mustard seed slaw

XXXXXX

Chicken Tikka Masala

Goan Fish Curry

Goan Sweet Potato Curry V

Aromatic Slow Cooked Beef Curry

House dahl

Sides served to your table: Pilau rice, Garlic Naan, Bombay Potatoes

Choice of Dessert:

Jalebi

Kulfi ice cream, poached pear & cardamon lime syrup

Mango Bhapa Doi

Compressed mango, apricot & Indian spiced meringue

Chocolate & Chai Mousse

Tandoori Roast Pineapple, rum & honey glaze

3 courses £23.00 p/p

**Please notify us of any
dietary requirements
prior to dining**

V Denotes suitable for vegetarians.

GF GF denotes dishes suitable for a gluten free diet

VE Denotes dishes suitable for a vegan diet

" 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