

# MENU

## 9 May Gourmet Menu

**GF V Beetroot Salad**

goats cheese mousse, bitter leaves & maple granola

**GF Glazed Pigs Cheek**

potato terrine & apple

**GF Pan Fried Salmon**

chorizo, tomato, olive & red pepper salad, chermoula sauce

XXXXXX

**GF Cod Loin**

jersey royals, samphire & cockles, parsley emulsion

**GF Roast Chicken Supreme**

wild mushrooms, asparagus & spinach fricassee

**GF V Pea, Asparagus, Truffle & Wild garlic Risotto**

**GF Slow Braised Beef Cheek**

horseradish mash, burnt onion puree & purple sprouting broccoli

jus of the braise

XXXXXX

**"Rhubarb"**

can be adapted **GF**

**Chocolate Brownie**

berries & radish

**GF Lemonade Parfait**

raspberry, basil & honey

### 3 courses £22.50

**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