

MENU

15 May 25 Summer BBQ

Choice of Starters:

Korean Glazed Chicken Thighs

Oriental slaw & Gochujang dressing



Hickory Smoked Cod & Chorizo

Garlic toast, chargrilled peppers & blood orange aioli



Smoked Beetroot Carpaccio

Whipped Feta, chilli and roast hazelnuts, rocket



Chargrilled pork belly

BBQ corn, celeriac remoulade & wild garlic

XXXXXX

Mains Served to your table:



Pineapple Glazed Chicken

Pineapple, chilli and coriander salsa



Chargrilled Salmon supreme

Gremolata & avocado crema



Slow cooked beef brisket

Burnt Red onion & Blue cheese sauce

OR

Vegetarian

Mac-N-Cheese



Stuffed Portobello mushroom,

Goat's cheese, lentil, baby spinach, nut granola & Sauce béarnaise

BBQ Vegetable and Potato Patties,

chargrilled halloumi, pickled fennel with mint & yogurt dressing

Quorn Chilli Con Carne

BBQ Corn, avocado crema & flatbread

XXXXXX

Choice of Desserts:



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



Denotes suitable for vegetarians.



GF denotes dishes suitable for a gluten free diet



Denotes dishes suitable for a vegan diet



Denotes deconstructed dishes

3 courses £23.00

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

Side Dishes

Refined slaw

Skin on Fries

IPA battered onion
rings