

MENU

16th April- 22nd May 2026
Thursday and Friday Lunch Only

V **Soup of the Day**

Crème fraiche & croutons **GF** available

V **Courgette & Feta Fritters**

Red pepper Pesto, mint yoghurt, greens **GF** available

Chicken Caesar Salad

Gem, parmesan, anchovy, croutons **GF** available

Pasta Carbonara

Parmesan, bacon, mushrooms & parsley **GF** available

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Fillet of Salmon

Pak Choi, peppers, broccoli & mangetout Stir fry in Oyster sauce with basil & egg noodles

V **Beer Battered Halloumi**

Crushed peas, tartar sauce & chunky chips **GF** available

Beer Battered Cod

Crushed peas, tartar sauce & chunky chips **GF** available

Steak & Ale Pie

Herb mash, vegetables & red wine gravy

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Starter £4.95
Main Course £9.45
Dessert £4.95

Chocolate, Peanut Butter & Jam Brownie

Berry Compote, ice cream **GF** available

Strawberry & Elderflower Custard Eton Mess

Chantilly, Mint & Sorbet **GF** available

Selection of Cheese & Biscuits

Celery, Chutney, Grapes **GF** available

**For all dietary needs, please
let us know upon booking**

**Daily specials may be
available in addition to the
menu**

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