

# MENU

## 8<sup>th</sup> May Guest Chef Menu

### Cured sea bass / compressed cucumber

chives, jalapeños, butter milk, jalapeño consommé

xxx

### Bao bun

Teriyaki Pork belly bao bun / teriyaki carrot

Pickled cucumber, spring onion

xxx

### Roast Cod / roast celeriac

mushroom puree, caramel

xxx

### Chicken breast / cauliflower

Leg Bon Bon, chicken sauce, fennel puree, pickled fennel

xxx

### Pre- dessert

#### Cucumber and basil sorbet

Gin and tonic granita

Compressed cucumber

xxx

### Dessert


#### White chocolate chilli brûlée


lime gel, sesame ice cream, caramac


### Petit Fours

**£30p/p 6 courses**

 Denotes suitable for vegetarians.

 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