

MENU

3 course £23.00

Wednesday 13th November Italian Themed Menu

Minestrone Soup 

pesto oil & parmesan


Roast Pepper & Mozzarella Bruschetta  

rocket & sun blush tomatoes

Pasta Carbonara 

grated parmesan

Pork Milanese

caper, lemon & parsley cream, tagliatelle & broad beans & tender stem broccoli 

Seafood Pasta Marinara 

garlic bread & lemon pesto

Butternut & Spinach Lasagne 

thyme roast new potatoes & salad

Spicy Chicken Cacciatore 

basil, pea & mint risotto, spicy tomato sauce


Tiramisu

Vanilla Panna cotta 


red berry compote, shortbread

Selection of Cheese & Biscuits 

 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