

MENU

11th & 18th March 26 Spring Forward

• **Buttered Asparagus**

sauce ravigote, pea shoots & brioche (can be adapted GF)

• **Cauliflower Soup**

Smoked applewood, cheddar croute, parsley oil (can be adapted GF)

• **Breaded Goats Cheese**

red onion marmalade, roast peppers, orange and mustard dressed leaves (can be adapted GF)

XXXXX

• **Sweet Potato, Stilton & Spinach Tagliatelle**

garlic bread & pesto

Roast Leg of Lamb

pan fried liver, crisp parma ham, redcurrant jus, spring greens & bubble mash (can be adapted GF)

Seared Fillet of Salmon

herb crushed spring onion new potatoes, sauce choron & broccoli (can be adapted GF)

Pan Fried Breast of Chicken

savoy cabbage, dauphinoise potatoes & green vegetables, chive beurre blanc (can be adapted GF)

XXXXX

Steamed Ginger Pudding

poached pears, vanilla ice cream, fruit compote

Rhubarb & Apple Mess

Brownie, cream & sorbet (can be adapted GF)

Selection Cheese & Biscuits

Chutney (can be adapted GF)

3 courses £24.00

• 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