refined
DINING RESTAURANT

# MENU

6 courses £30 p/p

## Wednesday 27th Jan Taste of Winter

### CANAPÉS ON ARRIVAL

Smoked trout on rye with horseradish cream

### SOUP

Roast parsnip velouté (V)

Brown butter and crisp sage

### STARTER

Pressed ham hock and parsley terrine

Winter vegetable piccalilli and toasted sourdough

### PALATE CLEANSER

Bramley apple sorbet (V)

### MAIN COURSE

Slow-braised beef Chuck

Celeriac mash, buttered Savoy cabbage, glazed carrots and stout jus

### DESSERT

Warm pear and almond tart (V)

Poached pear, ginger custard and oat crumble

**Please notify us of any dietary requirements upon booking**
**Separate vegetarian menu available**

(V) Denotes suitable for vegetarians.
(GF) 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