

MENU

13th March Taste of the Ocean

Amuse Bouché

Crab Gougère

xxxx

Gin Cured Salmon

Wasabi & cucumber

xxxx

Smoked Mussels, Cider and Apple

Potato & chive bread

xxxx

Herb Crusted Cod Loin

Buttered leeks, sweetcorn, samphire, picked cockles, parsley emulsion

xxxx

Pre-dessert

“Lemon. Coconut, Mango”

Inspired by Olivia Phillips level 3 professional cookery student

xxxx

“Rocky Tides”

6 Courses £30.00

Please make us aware of any dietary requirements prior to the evening.

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