

MENU

30th April 25 Gastro Pub

V Wild Mushrooms on Toasted Brioche

tarragon & poached hen's egg (GF option available)

V Spring Onion & Potato Soup GF

green beans & chilli oil

Dorset Mussels GF

white wine & parsley cream sauce

XXXXX

V Deep Fried Halloumi GF

triple cooked chips, minted pea crush, tartar sauce, lemon

Stuffed Pork Loin GF

crispy skin, pesto mash, cabbage & bacon chou croute, chianti jus

Slow Braised Beef in Ale

garlic mash, roast shallot, fine beans, and puff pastry fleuron (GF option available)

Roast Fillet of Sea Bass GF

prawn, chorizo, patatas bravas, asparagus, broad beans, caper, and lemon cream

XXXXX

Chocolate & Orange Baked Tart

Crème fraiche sorbet

Baileys Bread & Butter Pudding

black treacle ice cream

Selection Cheese & Biscuits

Chutney (GF option available)

3 courses £23.00

- PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS, Prior to dining- Gluten Free Dessert Available upon request

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