

MENU

27<sup>th</sup> March Taste of Spring- Vegetarian Menu

**Amuse Bouché**

Created by Jake Naylor- level 3 professional cookery student

xxxx

**Goats cheese & Herb Gnocchi**

Beets, horseradish & walnut

xxxx

**Crispy hen's egg**

spring pea royale & spring flowers

xxxx

**Jerusalem artichoke, asparagus, wild mushroom, and truffle risotto**

xxx

**Pre-dessert**

**"Refined Garden Rhubarb"**

xxxx

**(n) Chocolate & hazelnut delice**

**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

**U** 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