

MENU

£23.00 p/p

Thursday 30<sup>th</sup> Jan Indian Thali Themed Menu  
VEGETARIAN OPTIONS 

**Gunpowder Vegetables** 

Red onion, mustard seed & coriander slaw, refined sticky glaze

**Onion Bhajis** 

Chefs' aromatic mango chutney

**Goan Sweet Potato Curry** 

**Vegetable Samosas**

Pickled celeriac, coriander, chilli and lime

**Paneer, BBQ Aubergine Tarka Dahl** 

**Himalayan Cheese on Toast** 

**Pilau Rice**

**Cumin & Garlic Naan**

XXXXXX

Choose from:

**Cardamon Custard Tart**

or

**Mango Bhapa Doi** 

Pistachio & ginger tuille


or

**Chilli & Dark Chocolate Mousse** 

Macerated pineapple, cardamon & lime syrup

All served to  
your table

 Denotes suitable for vegetarians.

 GF denotes dishes suitable for a gluten free diet

 VE Denotes dishes suitable for a vegan diet

 D 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