

MENU


Starter £4.95
Main course £9.45
Dessert £4.95

Thursday & Friday Lunch Menu Jan/Feb


Soup of the Day

Crème fraiche croutons

Stilton Mushrooms on Toast

cream, white wine, parsley  available

Mackerel Pate

lemon & dill crème fraiche, crispy croutes  available

Ham Hock and Pea Salad

soft boiled egg & a grain mustard dressing

Roast Pork & Stuffing

roasties, mash, parsnips, broccoli, beans & gravy

Beer Battered Fish & Chips

tartar sauce, mushy peas & lemon

Chicken Kiev

herb crushed potatoes, fine beans, white wine & Dijon creamed leeks

Sweet & Sour Sesame Quorn

fried rice, pineapple, baby corn & peppers

Treacle Sponge


vanilla custard  available


Vanilla Crème Brulee

Sable biscuit  available


Selection of Cheese & Biscuits

celery, grapes, chutney  available

 Denotes suitable for vegetarians.

 GF denotes dishes suitable for a gluten free diet

 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