

MENU

4th June-19th June 2026
Thursday and Friday Lunch Only

V **Soup of the Day**

GF available

Prawn & Salmon Cocktail

GF available

Meatballs in Tomato Sauce

Garlic bread, parmesan & pesto **GF** available

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Pan Fried Fillet of Sea Bass

Char grilled new potatoes & broccoli, fennel, roquette, dill & lemon cream **GF** available

V **Tomato, basil & Mozzarella Risotto**

Asparagus, pea shoots and pesto **GF** available

Honey Roast Gammon

Peas, parsley sauce, leek mash, poached egg **GF** available

XXXXXX

Black Forest Pavlova

Dark Chocolate Brownie, cherries, Chantilly & brandy **GF**

Mango Crème Brulee

White Chocolate & coconut sablé **GF** available

Selection of Cheese & Biscuits

Celery, Chutney, Grapes **GF** available

Starter £4.95
Main Course £9.45
Dessert £4.95

THIS IS THE
BASE MENU
DAILY SPECIALS
WILL BE
AVAILABLE

For all dietary needs, please
let us know upon booking

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