

MENU

18 April – 24 May 2024
Thursday and Friday Lunch Only

V **Soup of the Day**

Crème fraiche & croutons **GF** available

Italian Meatballs

Tomato Ragu, garlic bread & pesto

Smoked Haddock & Garden Pea Fishcake

Picked Fennel & tartar sauce **GF** available

V **Halloumi, Carrot & Orange Salad**

Pea shoots, mustard & honey **GF** available

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Roast Fillet of Cod

chorizo, green beans, red onion, new potato, artichoke & garlic sauté **GF** available

Chicken Parmigiana

Spaghetti, sun-blush tomatoes, aubergine, courgette, pepper & pesto **GF** available

Roast Pork & Stuffing

roasties, mash, parsnips, broccoli, beans & gravy **GF** available

V **Mushroom & Red Pepper Stroganoff**

braised herb rice, garlic buttered beans, gherkins, paprika **GF** available

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Main Course £8.95,
2 courses £12.50,
3 courses £15.00

Glazed Tart au Citron

Fruit Compote, cream

Sticky Toffee Pudding

Toffee sauce, ice cream **GF** available

Selection of Cheese & Biscuits

Chutney **GF** available

(all dishes can be adapted for gluten free, 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