

# MENU

22<sup>nd</sup> Feb – 22<sup>nd</sup> March 2024  
Thursday and Friday Lunch Only

**V** **Soup of the Day**

Crème fraiche & croutons **GF** available

**V** **Mushroom Pate**

Cornichons, melba toast and red onion marmalade **GF** available

**Deville Whitebait**

Dill mayonnaise, gem & lemon **GF** available

**Ham & Cheese Croquettes**

Tomato & Chilli dip

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**Roast Beef & Yorkshire Pudding**

roasties, mash, kale, carrots & rich gravy **GF** available

**Pan Fried Fillet of Salmon**

Bubble & squeak cake, tenderstem broccoli, lemon & caper sauce **GF** available

**Thai Panang Chicken Curry**

Steamed jasmine rice, basil, prawn crackers **GF** available

**V** **Goats Cheese & Beetroot Tart**

Pickled fennel, char-grilled potatoes, fine beans & basil pesto

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

**Butterscotch Tart**

Milk chocolate, whipped cream or custard

**Lemon Posset**

Fennel biscotti **GF** available

**Selection of Cheese & Biscuits**

Stilton, Brie, Cheddar & 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