

# MENU

9<sup>th</sup> November – 1<sup>st</sup> December  
Thursday and Friday Lunch Only

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

crème fraiche & croutons (can be adapted **GF** )

**Russian Salad**

egg, tuna, potato, bread sticks and carrot (can be adapted **GF** )

**Pasta Carbonara**

parmesan, bacon, mushrooms & parsley (can be adapted **GF** )

**V** **Vegetarian Sausage Roll**

red onion marmalade, dressed mixed leaves

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**Honey Roast Ham**

fried egg, chips, peas and parsley ham (can be adapted **GF** )

**Moules Mariniere**

crusty bread (can be adapted **GF** )

**V** **Beer Battered Haloumi**

crushed peas, tartar sauce & fat chips (can be adapted **GF** )

**Pan Fried Breast of Chicken**

chorizo, green beans, red onion, new potato, artichoke & garlic sauté (can be adapted **GF** )

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

**Chocolate Brownie**

vanilla ice-cream & chocolate sauce (can be adapted **GF** )

**Pineapple Upside Down Cake**

glace cherries & vanilla custard

**Selection of Cheese & Biscuits**

Stilton, Brie, Cheddar & Chutney (can be adapted **GF** )

**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