

MENU

3 course £23.00

Wednesday 20th November Seafood Themed Menu

Moules Mariniere 

garlic, cream and parsley

Smoked Haddock & Salmon Fishcake

paprika & lemon mayonnaise

French Onion Soup  

Gruyere rarebit

Thai Fried Fillet of Sea Bass 

thai salad, jasmine rice, hot & sour dressing

Beer Battered Fish & Chips

mushy peas, homemade tartar sauce, twice cooked fat chips

Fish Pie 

tender stem broccoli, peas & parsley sauce

Wild Mushroom Risotto  

rocket & parmesan crisps

Sticky Toffee Pudding 

toffee sauce & vanilla ice cream

Custard Tart

raspberries & fruit coulis

Selection of Cheese & Biscuits 

homemade chutney, celery, grapes

 Denotes suitable for vegetarians.

 GF denotes dishes suitable for a gluten free diet

 VE Denotes dishes suitable for a vegan diet

 D 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

