

Thursday 28th
November

Locally Inspired
Dishes Evening Menu

MENU

3 course £23.00

Melton Mowbray inspired pork pie

Cucumber, chicory salad, deep fried sage & HP sauce chutney

Local blue cheese soufflé

GF V

Apple, walnut & rocket salad

(In memory of Mansfield Brewery)

Welbeck brewery battered fish

Triple cooked chips, mushy pea puree & tartar sauce

XXXXXX

Lincolnshire red slow braised beef cheek

GF

Horseradish mash, Henderson's relish burnt onion puree & purple sprouting broccoli
Jus from the braise

Grimsby fish pie

GF

Creamed mustard leeks & minted peas

Ballotine of chicken stuffed with a locally foraged wild mushroom mousseline

GF

Tarragon Rosti, kale, Jerusalem artichoke & wild mushrooms

Lentil & spring root hot pot

GF V

Sage Derby Cauliflower cheese with Herb & nut granola

XXXXX

Yorkshire parkin

Poached Refined rhubarb, vanilla custard & ginger tuille

Derbyshire Bakewell Tart

Almond cream & raspberry compote

Southwell Bramley apple delice

GF

Stewed Blackberries, honey & nut crumble

V Denotes suitable for vegetarians.

GF GF denotes dishes suitable for a gluten free diet

VE Denotes dishes suitable for a vegan diet

U 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