refined
DINING RESTAURANT

Thursday 21st Jan

MENU

£30.00 p/p

Taste of Winter

Amuse
Roast squash Gougères

xxxxx

Malted Pigs' Cheek
Pomme puree, apple, sage & pickled cauliflower
or
Goat's Cheese Souffle (V)
Roast beetroot, walnut & rocket

xxxxx

Refined Garden Jerusalem Artichoke & Truffle Velouté (V)

xxxxx

Roast Supreme of Guinea Fowl
Potato terrine, crispy kale, mushroom ketchup, braised chicory & confit garlic tarragon jus
or
Spinach, Roast Sweet Potato, Lentil & Blue Cheese Pithivier (V)
Cauliflower puree, chargrilled beans & chive emulsion

xxxxx

Dark Chocolate Mousse
Clove & miso biscuit, blackberry

xxxxx

Pear & Star Anise Tatin
Buttermilk & honey ice cream

(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