

MENU

25th February & 4th March Americana Theme Menu

GF **BBQ Chicken Wings**

hot chipotle sauce, blue cheese dip

Pork Chilli Nachos

mature cheddar, guacamole & sour cream (can be adapted **GF**)

V **Mozzarella Fingers**

salad & salsa

XXXXXX

GF **Peri-Peri Chicken**

spicy rice, corn & salad leaves, ranch dressing

GF **Curry Coated Sea Bass**

salt & chilli chips, garlic rouille and minted peas

Pulled Beef Burrito

cheese rice, jalapenos, salsa, cajun wedges & beanslaw

VE **Vegetable Jambalaya**

Tomato & Mozzarella pitta, Quorn (can be adapted **GF**)

XXXXXX

Churros

chocolate chilli sauce

Key Lime Pie

lemon sorbet(can be adapted **GF**)

Selection of Cheese & Biscuits

(can be adapted **GF**)

3 courses £24.00

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