refined
DINING RESTAURANT

Thursday 26th November

MENU

£35.00 p/p

Taste of Cheese

Collaboration with Lactalis Professional

Bread

President butter

'Amuse'

Galbani Nduja, Mozzarella, & Orkney Cheddar croquette



xxxxx

Pan fried Mackerel

Galbani Burrata, beets & hazelnut

xxxxx

Wild mushroom & Galbani Ricotta Ravioli

Butternut velouté, Galbani parmesan & granola

xxxxx

Slow cooked beef

Burnt onion, pomme puree, glazed carrot

Société Roquefort

xxxxx

'Pre-dessert'

Cricket St Thomas Brie, truffle honey, pickled walnut & malt loaf

(Local Honey supplied from Ricketts Lane Apiary)

xxxxx

Galbani Mascarpone & pistachio choux

Macerated cherries, chocolate sauce

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