

MENU

3 course £25.50

Wednesday 4th and 11th November

Tomato & Mozzarella Arancini

Kale in garlic butter, pesto ( available)

Minestrone Soup

Parmesan ( available)

Tagliatelle Carbonara

Parma ham ( available)

Zuppa Di Cozze

Mussels, tomato, white wine, chilli, basil ( available)

Pollo alla Principessa

Mushrooms, white wine, asparagus, sauté potatoes ( available)

Pork Saltimbocca

Parma Ham, sage, saffron risotto & charred broccoli, truffle oil ( available)

Sea Food Puttanesca

Pappardelle, garlic bread ( available)

Porcini Risotto

Mozzarella bon-bons, truffle oil, pea shoots & pesto ( available)

Tiramisu

Toasted almonds, coffee tuille

Vanilla Pannacotta

Peach, apricots, sable ( available)

Sweet Ricotta Tart

Honey Ice Cream

 Denotes suitable for vegetarians.

 GF denotes dishes suitable for a gluten free diet

 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