

# refined

DINING RESTAURANT

Thursday 12<sup>th</sup> & 19<sup>th</sup>  
March

Locally Inspired  
Dishes Evening Menu

## MENU

6 courses £30.00

To start: Amuse from Refined Kitchen Garden

XXXXXX

**Melton Mowbray inspired**

**Black Treacle, Pork & Thyme Pie**

Wild mushroom ketchup, burnt Henderson's pickled onions

or

**Local blue cheese soufflé** 

Apple, walnut & rocket salad

XXXXXX

**Refined Kitchen Garden Jerusalem Artichoke & Truffle Soup**

XXXXXX

**Chatsworth Estate Venison**

Carrot puree, glass parsnips, barley, pickled turnip, thyme & cranberry jus  
(Inspired by students Ryan Greatrex & Leyton Guy)

or

**Lentil, Wild Mushroom, Goats Cheese & Beetroot Wellington** 

butternut squash, spinach velouté

XXXXXX

**Yorkshire parkin**

Poached Refined rhubarb, vanilla custard & ginger tuille

XXXXXX

**Derbyshire Bakewell Tart**

Almond cream, raspberry compote, almond brittle

Please advise of any dietary requirements in advance

 Denotes suitable for vegetarians.

 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