

MENU

3 course £23.00

Thursday Evening 7th November Gourmet Dinner Menu

Self-smoked mackerel

Refined kitchen garden Beets, fennel and horseradish

Celeriac, apple & blue cheese velouté 

Pork croquette

Cauliflower, gherkin & dill pickle

Chicken liver parfait

Runner bean & roast hazelnut salad
Thyme bread

xxxxxx

Pan fried supreme of guinea fowl

Fondant potato, kale, burnt onion puree
Tarragon jus

Goats cheese ravioli 

Butternut squash velouté, autumn greens, maple granola

Beef cheek

Potato terrine, glazed spiced carrot, parsley emulsion, thyme jus

Fillets of plaice with citrus crumb

Courgette, braised leeks & pomme puree
Tartare sauce

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Lemon & thyme souffle

Blackberry compote, thyme shortbread

Chocolate & hazelnut tart


Crème fraiche, bitter chocolate tuille

Sticky date pudding

Caramel ice cream & macerate orange

Spiced poached plums, muscovado cream & gingerbread

 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