refined
DINING RESTAURANT

MENU

3 course £25.50

13th & 20th Jan Pie Night

Cottage Pie Jacket Potato
minted gravy, parsnip crisps

French Onion Soup (V)
Gruyere Croute

Caramelised Onion & Goats' Cheese Tart (V)
Shortcrust pastry, thyme and balsamic onions, Rocket, pear and walnut salad

Haddock & Prawn Fish Pie Croquettes
Lemon, dill, caper & mayo

xxxxx

Chicken, Ham Hock & Wild Mushroom Pie

Beef & Ale Pie

Homity Pie (V)
Parsley sauce

Deconstructed Fish Pie, Salmon, Cod & Mussels

Family Service Vegetables Bought To Your Table:
Creamy Parsley Mash
Triple Cooked Chips
Mushy Peas
Braised Red Cabbage
xxxxx

Luxury Bread & Butter Pudding
vanilla custard

Apple Pie
ice cream & cinnamon

Selection Cheese & Biscuits
chutney

Please notify us when booking of any dietary requirements

(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