

Menu

refined
DINING RESTAURANT

June
Lunch Menu

(GF) Smoked Haddock & Chive Risotto

(GF) (V) Egyptian Falafel Salad

beans & greens, feta, hummus, cucumber, tomato, olives, lemon, pitta strips

Ham Hock Terrine

toasted brioche & piccalilli

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(GF) Roast Pork & Stuffing

roast potatoes, glazed broccoli & braised carrot, sage gravy

(GF) Pan Fried Salmon

herb new potatoes, courgette tagliatelle, summer greens & creamy spinach velouté

(V) Crispy Halloumi Burger

rocket, radish & fennel salad, pickled red onions, skin on chips, lime, chilli, and coriander yoghurt

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Summer Fruit Bavaois


summer fruit compote & langue du chat biscuit

Chocolate & Hazelnut Profiteroles

ice cream & salted caramel sauce

Peach & Strawberry Pavlova

Main Course £6, 2 courses £9.00, 3 courses £11.50

 denotes suitable for vegetarians " = deconstructed"

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