

MENU

26th Feb- 19th Mar 2026
Thursday and Friday Lunch Only

✓ Soup of the Day

Crème fraiche & croutons **GF** available

✓ Mushroom Pate

Cornichons, melba toast and red onion marmalade **GF** available

Smoked Haddock & Garden Pea Fishcake

Sauce Gribiche, shoots **GF** available

Ham & Cheese Croquettes

Tomato & Chilli dip

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Glazed Roast Gammon

peas, parsley sauce, poached egg **GF** available

Pan Fried Fillet of Salmon

Bubble & squeak cake, tenderstem broccoli, lemon & caper sauce **GF** available

✓ Goats Cheese & Beetroot Tart

Pickled fennel, char-grilled potatoes, fine beans & basil pesto

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Millionaires Tart

Milk chocolate, vanilla ice cream, compote

Spotted Dick

Rum, raisins & custard

Selection of Cheese & Biscuits

Stilton, Brie, Cheddar & Chutney **GF** available

Starter £4.95
Main Course £9.45
Dessert £4.95

**Alternative gluten free desserts available upon request
(for all dietary needs, please let us know upon booking)**

Daily specials may be available in addition to the menu

✓ 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