

# MENU

26<sup>th</sup> Feb- 19<sup>th</sup> Mar 2026

Thursday and Friday Lunch Only

**V Soup of the Day**

Crème fraiche & croutons GF available

**V 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

**V 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

**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**

**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

**Starter £4.95**  
**Main Course £9.45**  
**Dessert £4.95**