

Menu

refined
DINING RESTAURANT

21ST April – 27th May
Lunch Menu

(GF) (V) Soup of the Day

Medley of Sautéed Mushrooms in a Brandy Cream Sauce
toasted brioche & poached hens egg

Crispy Fishcake

fennel, caper & citrus salad, chive aioli

(GF) Chargrilled Chicken Caesar Salad

XXXXXX

Refined Southern Fried Chicken Burger

toasted brioche bun, refined slaw, cajun potato wedges & sriracha mayonnaise

(GF) Pan Fried Sea Trout

new potatoes, asparagus & braised buttered leeks, parsley hollandaise

(GF) Maple and Honey Glazed Gammon

pomme puree, glazed broccoli & fine beans, mustard & parsley cream sauce

(V) Sweet Potato, Halloumi & Lentil Wellington

new season asparagus, spinach & peas, herb pesto

XXXXXX

Espresso Coffee Mousse

chocolate brownie & salted caramel

“Rhubarb & Ginger Trifle”

Treacle Tart

thyme & lemon crème fraiche

Gluten Free Options available upon request

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