

MENU

26th March 25 Spring Forward

V Buttered Asparagus

sauce ravigote, pea shoots & brioche (can be adapted **GF**)

V Cauliflower Soup

cumin & croutons (can be adapted **GF**)

V Breaded Goats Cheese

red onion marmalade, mustard dressed leaves (can be adapted **GF**)

XXXXX

V Sweet Potato, Stilton & Spinach Tagliatelle

garlic bread & pesto

Roast Leg of Lamb

pan fried liver, crisp parma ham, redcurrant jus, spring greens & pomme puree (can be adapted **GF**)

Seared Fillet of Salmon

herb crushed new potatoes, sauce choron & broccoli (can be adapted **GF**)

Pan Fried Breast of Chicken

savoy cabbage, dauphinoise potatoes & green vegetables, chive beurre blanc (can be adapted **GF**)

XXXXX

Pear & Ginger Steamed Pudding

vanilla anglaise

Rhubarb & Apple Mess

Brownie, cream & sorbet (can be adapted **GF**)

Selection Cheese & Biscuits

Chutney (can be adapted **GF**)

3 courses £23.00

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