

EVENING

STARTERS

SWEET POTATO, COCONUT & CHILLI SOUP (Ve) 11
Sesame & Soy Crouton

KING SCALLOPS (Gf) 15
Coral Sauce, Broccoli Puree, Parma Ham Crumb

SMOKED SALMON (Gf) 13
Pickled Fennel, Dill Crème Fraiche, Lemon Oil

MUSHROOM & PARMESAN ARANCINI (V, Gf) 12
Beetroot Ketchup

CHICKEN LIVER PARFAIT 13
Focaccia Crisps, Rocket, Lemon Oil

CHAR SUI PORK (Gf) 13
Peanut Dressing, Puffed Rind, Coriander

DESSERTS 7.95

APPLE & CRANBERRY CRUMBLE
Cinnamon Ice Cream

AFTER 8 CHEESECAKE

CHRISTMAS PUDDING PARFAIT
Brandy Buttercream, Brandy Snap Tuille

ESPRESSO MARTINI AFFOGATO (Gf) 12
Kahlua, Vanilia Absolut, Vanilla Ice Cream, Double Espresso

PEAR SORBET
Mulled Wine Sauce

CHEESEBOARD 12
Selection of Cheese & Crackers, Chutney

MAINS

CONFIT SALMON (Gf) 24
Roasted Celeriac & Capers, Tarragon Beurre Blanc

BANG BANG CAULIFLOWER (Ve) 17
Sticky Coconut Rice, Blackbean Salad, Charred Pickled Corn

BEEF BOURGIGNON (Gf) 24
Mushrooms, Baby Onions, Parsnip Puree, Pancetta

TURKEY SALTIMBOCCA (Gf) 22
Parma Ham, Sage Butter, Parmentier Potatoes

SEABASS (Gf) 26
Saffron Sauce, Spinach, Mussels

DUCK LEG (Gf) 24
Braised Leeks, Mulled Wine Sauce

ROAST BUTTERNUT & SPINACH TAGLIATELLE (Ve) 17
Tenderstem Broccoli, Crispy Onions

REFUGE BURGER 16
Beef Tomato, Lettuce, Emmental Cheese, Burger Sauce

FILLET STEAK (Gf) 34
Served with a choice of
- Cognac & Peppercorn Sauce
- Café De Paris Butter
- Chimichurri

SIDE DISHES (Gf)

CREAMED SPINACH 5

FRENCH FRIES 5

PARMESAN FRIES 6

SWEET POTATO MASH 5

SPICED BRAISED RED CABBAGE 5

SPROUTS & BACON 5
Chestnuts

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens