

REFUGE

DINING ROOM

BY
VOLTA

THE REFUGE EXPERIENCE

Make up for missed celebrations and forgotten festivities.
Our feasting menu is served sharing style.
Sleeves up, dig in - with separate servings spoons, of course!

Olives (Ve)

Padrón peppers (Ve)

Smoked feta, beetroot, hazelnuts, dill (V)

Mutabal, flatbread (Ve)

Gloucester Old Spot pork belly, apple,
carrot, spring onion, Thai seven spice

Salt cod croquettes, aioli

THE BIG HIT

1.2kg Persian spiced, slow-cooked lamb shoulder

Fattoush: tomato, cucumber, cauliflower, yoghurt (V)

Chickpea daal, coconut milk, smoked almond, apricot, dates (Ve)

Curried sweet potato, spinach, toasted almonds (Ve)

Quinoa, charred kale, aubergine, red onion, pomegranate (Ve)

Triple-cooked Maris Pipers, aioli, bravas seasoning (V)

180- for four to six people to share

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.
Prices include VAT.