

DINNER MENU

20th February - 28th March 2024

Canape & Homemade Bread

STARTERS

Teriyaki Pork & Vegetable Spring Rolls, Sesame Honey dressing

Smoked Mackerel Fillet, Pickled Rhubarb, Kohlrabi Slaw, Wholegrain Mustard & Creme Fraiche Dressing

Watercress, Pea & Pear Soup (Vegan)

MAIN

Chicken & Chorizo Ballotine
Spring Onion Macaire Potato, Pea & Basil Veloute (GF)

Spinach and Lentil Dhal, Spiced Sweet Potato Cake, Vegetable Pakora & Cucumber Raita (V)
(Vegan Option Available)

Game & Oyster Mushroom Pie
Spring Onion Macaire Potato

A selection of seasonal vegetables

DESSERTS

Profiteroles, Chocolate & Mint Sauce and Creme Patisserie

Lemon Posset, Langues De Chat Biscuit (GF Option available)

Cheese Board, Crackers & Chutney (V)

HOT BEVERAGES & PETIT FOUR £2.50

Americano, Latte, Cappuccino, Flat White, Selection of Tea

For groups of 10 or more, filter coffee will be included

2 COURSE DINNER £19.00

3 COURSE DINNER £22.00

Please make a member of our team aware of any food allergies or intolerances.

The restaurant closes at 9.00pm and all tables must be vacated by this time.

Dairy Free (DF)
Gluten Free (GF)
Suitable for Vegetarians (V)

Prices include VAT

Gratuities are welcome, which go towards student trips.