

## LUNCH MENU

25th February - 3rd April 2025

Homemade Bread

### STARTERS

Isle of Wight Heritage Tomato, Torn Burrata,  
Basil Pangrattato (V)

Thai Fishcake (DF) (GF)

Sweet Chilli Sauce, Pickled Ginger

Watercress, Pea & Pear Soup (V) (GF)

### MAIN

Braised Pork Cheeks (DF)

White Bean & Chorizo Stew, Parmentier Potatoes

Chargrilled Chicken Escalope (DF) (GF)

Bois Boudran Relish, Parmentier Potatoes

Chipotle Beer Battered Cauliflower, Pico De

Gallo, Black Bean Puree, Coriander & Lime

Dressing (V)

A selection of seasonal vegetables

As a training kitchen that proudly produces each dish from scratch, it is not possible for us to guarantee that any product is 100% free from any allergen.

Dietary requests & Allergies are to be highlighted to a member of our team. Where possible we will find suitable alternatives. We cannot guarantee any dish will be free from allergens as we use all 14 in our kitchens.

### DESSERTS

Profiteroles (V)

Seville Orange Chocolate Sauce

Mango Cheesecake, Mango Salsa

Cheese Board, Avenue 141 Chutney & Crackers  
& Chutney (V)

### HOT BEVERAGES

£2.00

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

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

**2 COURSE LUNCH** £15.00

**3 COURSE LUNCH** £18.00

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

The restaurant closes at 2.30pm 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.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.