

DINNER MENU

25th February - 3rd April 2025

Canape & 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 & PETIT FOURS £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.

Please can we ask you vacate the restaurant by 9.00pm to ensure the safeguarding of our learners.

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.