

LUNCH MENU

30th September - 13th November 2025

Homemade Bread

STARTERS

Leek & Potato Soup (V) (GF available)
 Horseradish & Lemon Creme Fraiche
 Paysanne Vegetables, Croutons

Pressed Ham Hock (DF) (GF available)
 Celeriac Remoulade & Grain Mustard
 Chervil, Wholemeal Crisp

Lyburn Cheese Fritters (GF)
 Ploughman Pickle, Compressed Granny
 Smith Apple, Celery Leaf, Chive Oil

MAIN

Baked Pollock
 Old Winchester Cheese & Basil Crust
 Cherry Tomato Salsa, Balsamic, Potato
 Fondant

Pan Fried Chicken Breast (GF
 available) Mushroom Duxelle &
 Tarragon, Potato Fondant, Supreme
 Sauce

King Oyster Mushroom 'Scallops' (V) (DF)
 Miso, Edamame Beans & Tofu, Ginger &
 Soya Dressing

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

Pear & Blackberry Cobbler (V)
 Orange and Cardamom
 Custard

Dark Chocolate Mousse (GF) (DF)
 Salted Caramel Popcorn & Banana

Cheese Board, Avenue 141 Chutney &
 Crackers (V)

HOT BEVERAGES

Americano, Latte, Cappuccino, Flat White,
~~£2.00~~ 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.