

LUNCH MENU

16th April - 23rd May 2024

Homemade Bread

STARTERS

Roasted Spring Chicken Caesar Salad
Cos Lettuce, Garlic Croutons, Parmesan

Caribbean Sweet Potato Fishcake
Prawn, Coconut, Lemongrass Bisque

Cream or White Onion Soup
Chargrilled Spring Onions, Wild Garlic

MAIN

Pork Schnitzel Holstein, Fried Hen's Egg
Anchovy, Parsely, Capers, Chargrilled Confit
New Potatoes

Harissa Roasted Leg of Lamb
Preserved Lemons, Moroccan Bean Stew,
Pomegranate Mint Dressing

Seasonal Asparagus
Filo Pastry, Smoked Soubise Sauce, Confit New
Potatoes, Tomato Vinaigrette (Vegan Option
Available)

A selection of seasonal vegetables

DESSERTS

Steamed Rhubarb Sponge Pudding
Ginger Custard

Blueberry Cheesecake
White Chocolate, Lemon

Cheese Board, Crackers & Chutney (V)

COFFEE £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

Arrival times for lunch service:
12pm, 12.15pm, 12.30pm

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.