

COAST RESTAURANT

LUNCH MENU

2 courses: £15

3 courses: £18

To Start

Clam

Clam Chowder with Toasted Foccacia (**ask for gluten Free**)

Pork

BBQ Burnt Ends, Apple Salad, Cider Vinaigrette

Sweetcorn

(**vegan, GF**) Smoked Paprika Glazed Sweetcorn Ribs,
Vegan Mayonnaise, Paprika Salad

The Main Event

Mackerel

(**GF**) Whole Baked Mackerel, Red Pepper Rub, Lemon Pink Fir Potatoes

Lamb

Braised Lamb, Minted New Potatoes, Kale & Carrots

Cauliflower

(**vegan, GF**) Cumin-Charred Cauliflower Steaks
topped with Pickled Radishes, Fine Beans, Turned Potatoes & Chimichurri,

Something Sweet

Passionfruit

(**GF**) Passionfruit Mousse with Biscuit Crumb

Coconut

(**vegan, GF**) Coconut Rice Arancini, Mango Puree, Coconut Sorbet

Tangerine

(**v**) Tangerine Tart with Citrus Ice Cream

Hot Beverages

Filter Coffee	£1.50
Americano	£1.50
Cappuccino	£2.00
Latte	£2.00
Hot Chocolate	£1.50
Espresso	£1.50
Double Espresso	£2.00
Tea	£1.00

Liqueur Coffee £6.50

Baileys Coffee
Irish
Parisienne (Brandy)
Calypso (Tia Maria)
Jamaican (Dark Rum)

***Most of our vegetarian dishes can be served as vegan, please ask your server for options if you would require vegan dishes.**

*** Please note: Menu subject to change depending on ingredients available**

***Please alert your server of any food allergies.**

***10 % discount for students.**

*** Thank you for supporting our students and their experience as they learn and develop their skills and knowledge in a safe, supported environment in our training restaurant.**