

COAST RESTAURANT

LUNCH MENU

JANUARY 13th - FEBRUARY 14th 2025

2 courses: £15

3 courses: £18

To Start

Pea

(v) Pea & Mint Soup with Roasted Garlic Sourdough Croutons
(**GLUTEN FREE AVAILABLE**)

Chicken

(GF) Coronation Chicken Salad, with lightly-spiced Mayo & Pickled Carrots

Broccoli

(vegan, GF) Charred Tenderstem Broccoli, Dukkah Hazelnuts, Paprika

Trout

(GF) Chalk Stream Trout Gravavlax, Beetroot, Horseradish Cream

The Main Event

Cod

(GF) Fillet of Cod en Papillote, Fennel Peas, Cherry Tomatoes,
Steamed New Potatoes

Sausage

Old Spot Sausage Casserole, Boulanger Potatoes, Buttered Spring Greens

Roasted Vegetable

(v) Roasted Vegetable Cassoulet, Cheddar & Onion Dumplings, Creamy
Vegetable Sauce, Carrot Crisps
(**GLUTEN FREE & VEGAN AVAILABLE**)

Lamb

Pulled Lamb Ballotine, Garlic & Mint Hasselback Potatoes,
Red Currant Reduction

Something Sweet

White Chocolate

White Chocolate Tart, Raspberry Coulis, Cardamon Ice Cream

Honey

(v) Honey & Thyme Steamed Sponge, Mead Sorbet

Fruit

(vegan) Black Forest Gateau, Chocolate Ice Cream (Lactose Free, GF)

Plum

Plum Frangipane Tartlets, Plum Compote, Amaretto 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 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.**