



STARTERS

Pan fried chicken liver, creamed paprika and garlic on olive toast with honey & mustard dressed leaves

Salmon tartare, cucumber ribbons, pickled shallots and chives with potato crisps

French onion tarts with honey & mustard dressed leaves (v)

Main dishes

Confit duck leg, braised red cabbage, fondant potatoes & red wine sauce

Delice of Plaice with buttered new potatoes, greens and white wine sauce

Risotto with red peppers, shaved parmesan and red pepper coulis (v)

Desserts

Chocolate tart with chocolate sauce

Pear & Almond tart with Chantilly cream

2 courses £19.00 | 3 courses - £21.00

Both inclusive of tea and filter coffee

Specials may be available on the day - these will be communicated to you by our front of house team

v - Vegetarian



Please note this menu is subject to change and the addition of daily specials may be limited.

Thank you for supporting the students in their learning environment, we are always grateful for your feedback for their continued development. Please advise duty lecturer of any comments you wish to express. For any queries on allergens, please ask your server in the first instance.