

Wednesday MENU



STARTERS

Pan fried chicken liver, creamed paprika and garlic on tomato toast with mixed leaves and pomegranate dressing

Salmon tartare, cucumber ribbons, caper berries and chives with potato crisps

Breaded goats cheese discs served with mixed leaf and honey mustard mayo dip(v)

MAIN DISHES

Roasted pork belly with shallots, curly kale and champ potatoes served with a cider jus

Battered Haddock, Marrowfat peas and home made chips with tartare sauce

Stuffed Aubergine with red peppers and three beans and red pepper coulis (v)

DESSERTS

Eton mess with strawberries

Apple and blackberry turnover with a vanilla ice cream

Pear and almond tart with creme Chantilly

2 courses £17.00

3 courses - £19.00

Both inclusive of tea and filter coffee



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.