

COAST RESTAURANT

WINTER TERM LUNCH MENU 2026

2 courses: £15

3 courses: £18

To Start

Carrot

(GF, Vegan) Carrot & Coriander Soup

Fish

(GF) Haddock & Potato Fishcake
with Homemade Tartare Sauce & Dressed Leaves

Chicken

Katsu Chicken Curry Bites with Home Made Mango Chutney,
Mild-Spiced Vinaigrette Dressed Salad

The Main Event

(GF) Pheasant

Pheasant, Chorizo & Butterbean Cassoulet, Fondant Potato,
Paprika-Spiced Cauliflower & Romesco

(GF) Plaice

Pan-Fried Plaice Fillet, Crushed New Potatoes, Beurre Noisette,
Capers, Prawns & Kale

(GF, Vegan) Pie

Shepherdess Pie with Steamed Tenderstem & Chantenay Carrots

Something Sweet

Toffee

(V) Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

Plum

(Vegan) Plum & Cinnamon Tart Tatin with Berry Sorbet & Hazelnut Crumb

Chocolate

(V,GF) Chocolate Flowerpot; Chocolate Mousse, Raspberry gel, Chocolate Soil, Edible Flowers

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.**

***20 % 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.**

TO MAKE A RESERVATION CALL 030 300 38456