

COAST RESTAURANT

WINTER TERM LUNCH MENU 2026

Served Tuesday-Friday February 25th-March 27th

2 courses: £15

3 courses: £18

To Start

Fish

(**GF**) Grilled Sardines, Romanesco Sauce, Pickled Fennel

Tomato

(**V**) Confit Heritage Tomatoes
with Cheese Curds & Garlic Croutons (**ask for vegan/GF**)

Pea

Pea Soup with Smoked & Pulled Ham Hock (**ask for vegan**)

The Main Event

Pork

(**GF**) Pan-Fried Pork Loin, Creamed Cabbage,
Dauphinoise Potatoes, Sage & Cider Sauce

Fish

Cod, Haddock, Salmon & Crayfish Fish Pie
topped with Mashed Potato in a Cream Sauce
with Tenderstem Broccoli & Fine Green Beans

Mushroom

(**Vegan, GF**) Marinated & Pan-Fried King Oyster Mushrooms,
Potato Dumplings with Purple Sprouting Broccoli, Onion & Hazelnut Crumb

Something Sweet

Rhubarb

(GF, Vegan) Victoria Sponge with Poached Rhubarb & Vanilla Custard

Lemon

(GF,V) Lemon Crème Brulee with Shortbread Fingers

Chocolate

(V) Chocolate Torte with Raspberry Sorbet, Raspberry Sauce & Chocolate Soil

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.**