

COAST RESTAURANT

SPRING TERM LUNCH MENU 2026

Served Tuesday-Friday April 14th-May 22nd

2 courses: £15

3 courses: £18

To Start

Sweetcorn

(**V,GF**) Sweetcorn Soup with Tempura Corn & Herb Oil (**ask for vegan**)

Cauliflower

Black Pudding & Cauliflower Cheese Croquettes with Bacon Jam

Prawn

(**GF**) Prawn & Crayfish Cocktail, Baby Gem Lettuce,
Tomato Paprika & Seafood Mayo

The Main Event

Fish

(**GF**) Pan-Fried Cod Fillet, Crushed New Potatoes,
Poached Egg & Hollandaise Sauce

Potato

(**v**) Potato & Leek Gnocchi, (**ask for vegan**)
Spring Onion & Pea Fricassee with Creamy Leek & Chimichurri Sauce

Chicken

(**GF**) Cajun-Braised Whole Chicken Leg with Chorizo Polenta & Spiced Kale

Something Sweet

Chocolate

(**GF, V**) White Chocolate Mousse with Raspberry Sauce
& White Chocolate & Raspberry Shards

Lemon

(**V**) Lemon Drizzle with Meringue Ice Cream

Hazelnut

(**Vegan, GF**) Hazelnut & Pear Sponge with Vanilla Sorbet

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.**