



FRIDAY LUNCH

STARTERS £4.00

SEAFOOD RAVIOLI

With a tomato and shellfish sauce, charred baby gem and Aioli

BLUE CHEESE SOUFFLE (V)

Served with an apple and cauliflower salad and a slice of seeded rye bread

TEA SMOKED DUCK (GF)

With an orange and grapefruit salad, candied walnuts, and a sweetcorn relish

ROASTED SQUASH SOUP (V) (GF*)

Topped with sage oil, toasted pumpkin seeds, and a garlic crostini

MAINS £8.00

POACHED SALMON (GF)

With a pea velouté, edamame beans, and sauteed potatoes

LAMB JALFREZI (GF*)

Served with pilaf rice, coriander and mint yoghurt, mango chutney, and naan bread

BUTTER POACHED CHICKEN BREAST (GF*)

With a crispy chicken skin crumb, creamed savoy cabbage, pancetta, chestnuts and leeks, and a brandy and date jus

VEGETABLE JALFREZI (V)(GF*)

With pilaf rice, mango chutney, and a popadom

MAINS CONT.

GOURMET PORK AND CHORIZO BURGER

In a homemade pretzel bun, with chunky salsa, pickled red onions, potato wedges, and a fennel slaw

VEGAN GOURMET BURGER (VG) (GF*)

In a homemade pretzel bun, with chunky salsa, pickled red onions, potato wedges, and a fennel slaw

DESSERTS £4.00

SAFFRON & SESAME BANANA FRITTER (GF*)

Served with Jamaican ginger cake, caramelised banana, mango, and passionfruit salsa, and spiced rum ice cream

APRICOT AND FRANGIPANE TART

With blueberry jam, a tuille biscuit, and crème fraiche ice cream

MILLIONAIRE DELICE (GF*)

With a caramel fudge sauce, and Chantilly cream

Dietary Information

(v) - Vegetarian

(vg) - Vegan

(gf) - Gluten free

(vg) - Can be adapted to be vegan*

(gf) - Can be adapted to be gluten free*

COOKED BY LEVEL 6 ADVANCED PROFESSIONAL COOKERY

May we respectfully remind guests that this is a training environment; therefore the menu may be subject to change. If you have any dietary requirements please let us know before you order.