



## Lunch Menu

### Canapés

Marinated Olives	£2.00
Parmesan arancini with saffron aioli	£3.50

### To Start

Chilled traditional gazpacho, herb oil and croutons  
Flamed mackerel, salt baked beetroot, apple, and horseradish yoghurt  
Ceasar salad, bacon, parmesan, croutons and anchovies  
Braised pork croquettes, Lyonnaise onions and homemade brown sauce  
**(£2 supplement)**

### Main Course

Celeriac and apple Wellington, spinach, fondant potatoes, gremolata  
Pan fried local cod, new potatoes, courgette and bouillabaisse sauce  
Roasted chicken breast , bacon and mushroom cannelloni, and tarragon and truffle sauce  
Roasted fillet of beef, Anna potato, hispi cabbage and red wine sauce **(£5 Supplement)**

### Sides

Sautéed Potatoes in garlic butter	£3.50
Gratin potatoes	£3.50
Green beans and confit shallot	£3.50
Ratatouille	£3.50

### Desserts

Black cherry souffle and vanilla ice cream  
Vanilla crème brulee, summer fruit compote and raspberry sorbet  
Selection of British cheeses, homemade chutney and crackers  
**(£2 supplement)**

### Dessert Wine

	Btl
De Bortoli VAT 5 Botrytis Semillon	£21.95
Chapel Down Nectar ABV 9%	£26.95

**2 courses £16.50 - 3 Courses £21.50**

A 10% discretionary service charge will be added to bills where there are over 6 people on the table, this goes towards student development activities.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones.  
All weights are approximate uncooked. Menu subject to availability / change