

DINNER MENU

16th January - 8th February 2024

Canape & Homemade Bread

STARTERS

Soup of the Day (V)

Goats Cheese Crostini & Red Onion Marmalade
Tart, Green Leaves (V)

Trio of Salmon, Crème Fraîche & Cucumber
Vinaigrette (GF)

MAIN

Braised Beef Pavé, Parsnip Mash, Caramelised
Onions, Red Wine Sauce

Roast Pork Loin, Confit Carrot, Apple & Prune
Sauce, Saute Potatoes & Cider Jus (GF)

Chipotle Beer Battered Cauliflower, Pico De
Gallo, Black Bean Puree, Creamy Coriander &
Lime Dressing (V)

A selection of seasonal vegetables

DESSERTS

Ginger Sticky Toffee Pudding, Crème Anglaise
(V)

Orange & Cardamon Crème Brûlée, Shortbread
Biscuit (V)

Local Cheese Board, Crackers & Chutney (V)

HOT BEVERAGES & PETIT FOUR £2.50

Americano, Latte, Cappuccino, Flat White,
Selection of Tea

For groups of 10 or more, filter coffee will be included

2 COURSE DINNER £19.00

3 COURSE DINNER £22.00

Please make a member of our team aware of any food
allergies or intolerances.

The restaurant closes at 9.00pm and all tables must be
vacated by this time.

Dairy Free (DF)
Gluten Free (GF)
Suitable for Vegetarians (V)

Prices include VAT

Gratuities are welcome, which go towards student
trips.

