

MENU

All-Day

2026

STARTER

King Prawn Tempura

white radish and ginger, wasabi mayo
and nam jim dip

Smoked Mackerel and Potato Salad (V)

horseradish dressing and rocket

Mixed Seafood St. Jacques

scallops, salmon, prawns in classic
white wine and mushroom cream sauce

Gochujang Cauliflower Florets (V)

deep fried with a sweet and sticky
Korean style sauce

Poached Egg Benedict

served on a buttered croute with ham,
hollandaise sauce, pancetta crisp

Academy Soup of the Day

with freshly baked bread roll and
whipped parsley butter

MAINS

Roasted Salmon Supréme

cauliflower purée, stem broccoli and chive butter sauce

Honey Glazed Pork Belly

savoy milanaise, tomato and apple chutney, dijon cream sauce

Baked Portobello Mushroom (V)

ratatouille filled, gruyere cheese and crispy shallots, leek sauce

Pan Fried Sea Bass

baby gem, tomato, olive & melon salsa, carrot and tarragon emulsion

Roast Rump of Lamb

celeriac purée, caramelised shallot, chimchurri dressing, minted lamb jus

Mixed Vegetable Risotto (V)

with crispy shallots and basil oil

Pan Fried Sirloin Steak

sautéed mushrooms, onion rings, tomato, triple cooked chips and Bearnaise sauce

SIDES

House Salad

Buttered Green Beans and Broccoli

Creamed Potatoes

Skin on Fries

Triple Cooked Chips

DESSERT

Classic Créme Brulée

vanilla cream and shortbread

Red Berry Melba

vanilla ice-cream, berry coulis, cream, tuile biscuit

Glazed Lemon Tart

with pear and blackberry compote

Chocolate Marquise

with mango sorbet, chocolate soil

Please **advise your waiter of any allergies** or other issues you feel the kitchen should be made aware of.

We genuinely thank you for your support today, as it gives our students the real-world practice they will need in their future careers.

Academy Team.

ROYAL ACADEMY of CULINARY ARTS

The City of Liverpool College

THE ACADEMY RESTAURANT & DELI