



Please let us know if you have any food allergies or special dietary needs. All our food is freshly prepared in a kitchen where nuts, gluten, and other known allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

All our dishes are cooked and served by our professional cookery and hospitality students. So that we can give every student the opportunity to cook their planned dishes, we would appreciate each person ordering a different dish where possible. Thank you.

Sample menu – changes weekly

Caesar Salad Croquettes

Salt & Pepper Calamari, prawns, charred melon

Sweetcorn and Vadouvan Spice Velouté

Haggis Pakora, coriander & mint raita, sweet chili sauce

Intermediate course

Blackened Sirloin of Beef, celeriac mash, caramelised onion, dark ale jus

Shiro dashi Pork Belly Ramen, chicken seaweed broth, bamboo shoots, udon noodles

Ricotta and Butternut Squash Ravioli

Thai Crab Cakes, fried kale

Spiced Ginger Cake, poached pear, custard, ginger syrup

Apple three ways- vanilla sponge topped with apple, crème brûlée, apple terrine,

Chocolate tart, Chantilly cream

Affogato - walnut praline or rich vanilla ice cream with a shot of Bailey's espresso

Petit fours to takeaway

£24 per person