



Sample menu only

Cocktail of the Day – Passionfruit Martini: £5.75

Vanilla vodka, passion fruit puree topped up with prosecco

Mocktail of the Day – Tropical Sunrise £3.25

Orange juice, pineapple juice, lemon juice, grenadine syrup, ginger beer

Please let us know if you have any food allergies or special dietary needs.

All 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.

Amuse Bouche

Haggis Bon Bon

Starters

Mushroom soup

Bruschetta

Hand carved smoked salmon

Main Courses

Chicken coq au vin

Pan fried seabass with fennel salad and baby potatoes

Green Thai vegetable curry

Dessert

Pear tart tatin

Carpathian Mountain Cake - (choux pastry, creme pâtisserie and blueberry curd)

£18.00