



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

Cream of Leek and Potato Soup

Plaice Goujons with garden salad and tartare sauce

Roast Chicken with a red wine sauce

Pan-fried Salmon with crushed new potatoes and lemon Hollandaise

Pear and Marzipan Tart with Chantilly cream

Coconut Panna Cotta with passionfruit jelly and shortbread

£11/£14 for 2/3 courses