

Lunch menu, April 23rd – May 22nd, 2026.

-

First Course

Soup of the day, bread roll. **(G, C, M) V**

Croque Monsieur on sourdough with smoked ham and Gruyere cheese, celeriac remoulade. **(G, M, E, C)**

Smoked mackerel pate, creamed horseradish, pickled beetroot, toasted cheese scone. **(G, F, M)**
(contains alcohol)

-

Main Course

Potato, cauliflower and chickpea curry, braised rice, mint & cucumber raita. **(M, MU, SD) V**

Jerk glazed pork shoulder steak, sweet potato mash, Jamaican slaw. **(M, SD, G)**
(contains alcohol)

Baked fillet of gurnard, cherry tomatoes, wilted spinach, polenta & salsa verde. **(F, M, C)**

-

Dessert

South African “melktert” with a blueberry compote. **(M, G, E, N)**
(I was introduced to this delicious cinnamon scented tart by Aimée, one of our level 1 students)

Berry semifreddo, peanut butter cookie crumb, fresh berries. **(M, E, G, N) V**

Walnut, date and toffee cake, toffee sauce, creme fraiche. **(M, G, N, E) V**
(contains alcohol)

Allergens

C Celery, **CR** Crustacean, **M** Milk, **E** Eggs, **F** Fish, **G** Gluten,
L Lupin, **MU** Mustard, **ML** Molluscs, **N** Nuts, **PN** Peanuts,
SD Sulphites, **SY** Soy, **S** Sesame, **VN** Vegan, **V** Vegetarian.

3 courses £14.95

2 courses £13.95



Please let us know at the time of booking if you have any allergies we need to consider. Food is freshly prepared on site daily. Further allergy information is available on request