

Lunch menu, April 30<sup>th</sup> – May 22<sup>nd</sup>, 2026.

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**First Course**

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

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

Smoked mackerel pate, beetroot & horseradish relish, toasted cheese scone. **(G, F, M, MU)**

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**Main Course**

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

Pan-roast breast of chicken, spring veg fricassee, crushed new potatoes, lambs lettuce. **(M)**  
*(contains alcohol)*

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

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**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



 **Tripadvisor**

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