**Week Commencing 15th April 2019**

### LUNCH

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tahini roasted cauliflower with lemony herb oil</td>
<td>Roasted fried aubergine with katsu curry sauce</td>
<td>Onion pakoras with avocado dipping sauce</td>
<td>Sugar snap pea and carrot soba noodles</td>
<td>Reduced Brunch service with lunch dishes available at 12.00 noon</td>
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<tr>
<td><strong>£2.50</strong></td>
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<tr>
<td>Crispy polenta halloumi with tomato and black bean salsa, smoked paprika mayo with brioche bun</td>
<td>Pasta bar <strong>£2.50</strong></td>
<td>Portobello mushroom with watercress leeks and goats cheese <strong>£2.70</strong></td>
<td>Pasta bar <strong>£2.50</strong></td>
<td>Pan-fried potato gnocchi, wild mushroom, spinach and parmesan <strong>£2.70</strong></td>
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<tr>
<td><em>(M, G, E, MU)</em></td>
<td><em>(M)</em></td>
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<td><em>(M)</em></td>
<td><em>(M, G, E)</em></td>
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<tr>
<td>Roast cod with olive oil mash and gremolata <strong>£3.00</strong></td>
<td><em>(F, M)</em></td>
<td>Red mullet with clam chowder and smoked pancetta <strong>£3.40</strong></td>
<td><em>(F)</em></td>
<td>Beer battered haddock <strong>£3.00</strong></td>
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<td>Pan-fried chicken with lemon, caper, marsala caramelsised butter sauce</td>
<td>Baked Salmon with pea and mint houmous with lemon <strong>£3.40</strong></td>
<td>Beef masala curry <strong>£2.70</strong></td>
<td><em>(G, E, M, MU)</em></td>
<td><em>(G, E, M, MU)</em></td>
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<tr>
<td><strong>£3.00</strong></td>
<td><em>(F, SE, P, N, M)</em></td>
<td><em>(M, G, E, SU, N)</em></td>
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<tr>
<td><em>(SD, M)</em></td>
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If you have any allergies, please notify a member of staff.

We welcome your comments, suggestions and feedback. You can leave yours here [feedback](mailto:feedback@example.com).
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### DINNER

#### MONDAY

- **Beetroot and red wine risotto**  
  £2.70  
  (SD)
- **Roasted carrots with marmite butter, sourdough and herb crumb**  
  £2.50  
  (G, M)
- **Lime crusted salmon with creamy herb puy lentils**  
  £3.00  
  (G, F, M)
- **Crispy chilli beef stir-fry**  
  £2.70  
  (S, SE)

#### TUESDAY

- **Chickpea falafel with red pepper and walnut paste, khobez flatbread**  
  £2.50  
  (N, P, SE)
- **Charred pork with peppercorn and Worcestershire cream sauce**  
  £2.70  
  (F, M)
- **Tiger prawn with butternut, pak choi and kombu broth and egg noodles**  
  £3.00  
  ()
- **12 hour braised brisket with sweet tamarind, soy noodles**  
  £3.00  
  (S, SE, CE)

#### WEDNESDAY

- **Mushroom risotto with tender stem broccoli**  
  £2.50  
  (G)
- **Chorizo and butter bean stew with cheddar and jalapeno bread**  
  £2.50  
  (G, CE, M)
- **Tunisian fish stew with harissa, mint and new potatoes**  
  £3.00  
  (F)
- **Black treacle and coffee brined pork belly slices with rice and black beans**  
  £3.00  
  ()

#### THURSDAY

- **Yellow Thai vegetable curry with kaffir lime leaf and toasted coconut rice**  
  £2.70  
  ()
- **Beer battered calamari with smoked sea salt, chilli jam and lime**  
  £3.00  
  (G, MU, F, CR)
- **Hake fillet with fennel, garlic and white wine**  
  £3.00  
  (F, M, SD)
- **Lamb moussaka with pinenut béchamel and smoked cheddar**  
  £2.70  
  (G, M, N, E)

#### FRIDAY

- **CLOSED FOR DINNER SERVICE**

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**Allergen Key:**

- **GREEN = VEGAN**
- **Celery CE**
- **Gluten G**
- **Crustaceans CR**
- **Egg E**
- **Fish F**
- **Lupin L**
- **Nuts N**
- **Molluscs MO**
- **Sulphites SD**
- **Pork PO**
- **Milk M**
- **Mustard MU**
- **Peanuts P**
- **Sesame SE**
- **Soya S**

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