



CIDER ORCHARD RESTAURANT

SEPTEMBER/OCTOBER LUNCH 2019
(AVAILABLE FROM TUESDAY 17TH)

STARTERS

Soup of the Day

Buffalo Mozzarella
Tomato, Hazelnut & Olive

Smoked Cod
Toast, Pickles, Soured Cream

Grilled Chicken
Caesar, Anchovy, Parmesan

MAIN COURSES

Cumberland Sausage
Mustard Pomme Puree, Red Onion Jus

Crispy Mackerel
Warm Potato Salad, Coleslaw, Leaves

Confit Duck Leg
Puy Lentils, Mushroom, Black Pudding

Celeriac Risotto
Walnut, Sage, Blue Cheese

DESSERT

Vanilla Pannacotta
Raspberry, Lemon, Basil

Chocolate Brownie
Honeycomb, Vanilla Ice Cream

Apple & Rhubarb Crumble
Coconut, Clotted Cream

Two Courses £10

Three Courses £ 11.50

Our allergen and dietary information is available on request.
If you have specific dietary requirements please let us know on arrival.

Please be aware that during our assessment period, February until May, party sizes are limited to 6 unless prior arrangement has been made with the tutor(s).

Both options include filter coffee

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