**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Tuesday 20th Feb – Friday 22nd March**

2 Courses £13

3 Course £15

(Inclusive of Tea & Coffee)

**Starters**

Brie & Onion Tart, Pickled Apple, Apple Reduction - V

Soup of the Day, Homemade Bread – V/GF

Pork Rillette, Bacon Jam, Bruschetta - GF

Citrus Salmon, Cucumber, Salty Fingers, Crème Fraiche - GF

**Mains**

Chicken Supreme, Cep Sauce, Pomme Anna, Carrots - GF

Salt Beef, Beetroot Fondant, Tender Stem Broccoli, Horseradish - GF

Hake En Papillote, Pomme Puree, Beurre Blanc - GF

Pea Risotto, Leek, Mint – V/GF

**Desserts**

Café Affogatto, Cantuccini – V/GF

Baked Cheesecake, Spiced Fruit Compote - V

Chocolate Brownie, White Chocolate Ice Cream - V

Treacle Tart, Crème Fraiche Ice Cream - V

V – Vegetarian GF – Gluten Free

Please make sure we are aware of allergies or intolerances upon booking, some dishes are adapted to suit individual dietary requirements