**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Monday 4th November – Friday 29th November**

2 Courses £14

3 Course £16

(Inclusive of Tea & Coffee)

**Starters**

Lady Llanover Salted Duck, Plum Jam GF

Fishcake, Poached Hens Egg, Curried Emulsion GF

Panzanella Salad with Burrata V/GF

Soup of the Day, Homemade Bread – V/GF

**Mains**

Braised Rabbit Leg, Mustard, Cider, Pomme Puree, Carrots GF

Roasted Pork Belly, Boulangère Potatoes, Beetroot GF

Seafood Chowder GF

Pumpkin Risotto, Gorgonzola V/ GF

**Desserts**

Baked Vanilla Rice Pudding, Poached Pear V/ GF

Rum Roasted Pineapple, Coconut Ice Cream V/ GF

Chocolate Pavê, Vanilla Ice Cream V

Steamed Marmalade Sponge Pudding, Cointreau Creme Anglaise V

V – Vegetarian GF – Gluten Free

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