**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Tuesday 25th of Feb – Friday 11th April**

2 Courses £14

3 Course £16

(Inclusive of Tea & Coffee)

**Starters**

Twice Baked Lincolnshire Poacher Souffle, Spinach, Sabayon V

Homemade Soup with Homemade Bread GF V

Mussels, Rosemary, Garlic, Tomatoes and White Wine GF

Confit Chicken Terrine with Red Pepper Marmalade GF

**Mains**

Vincisgrassi - 18th Century Lasagne with Parma Ham, Porcini Mushrooms and Truffle

Braised Ox Cheek, Aligot Potato, Shallots, Baby Carrots, Cavolo Nero GF

Hake En Papilotte, Spinach, Crushed Potatoes, Chive Beurre Blanc GF

Tagliatelle, Green Beans, Pesto and Potatoes V GF

**Desserts**

Caramel Chocolate Mouse, Salted Milk Ice Cream V GF

Deconstructed Lemon Cheesecake, Mango Curd, Oat Crumble, Raspberries V GF

Blood Orange Tart, Pomegranate Ice Cream V

Vanilla Creme Brulee, Shortbread Biscuit V GF

V – Vegetarian GF – Gluten Free

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