**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**(Monday 29TH September – Friday 21ST November)**

**2 Courses - £15**

**3 Course - £17**

Inclusive of Tea & Filter Coffee

**Starters**

Fish Cake, Fennel Jam, Lime and Caper Dressing GF

Tomato, Mozzarella & Crouton Salad with Balsamic V GF

Ham Hock Terrine, Pineapple Pickle, Brioche GF

Soup of the Day, Homemade Bread V GF

**Mains**

Chicken Schnitzel, Cep Sauce, Homemade Chips GF

Herb Crusted Stone Bass, Crushed Potatoes, Spinach, Sauce Vierge GF

Pork Belly, Potato Terrine, Apple, Carrot Puree, Cider Jus GF

Leek & Roasted Tomato Risotto V GF

**Desserts**

Lemon Posset, Shortbread Biscuit V GF

Cafe Affogato, Cantuccini Biscuit GF

Bread & Butter Pudding, Creme Anglaise V

Raspberry Bavarois, Chantilly Cream, Raspberry Coulis 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