



Two courses for £16
Three courses for £19

Starters.

Ham hock terrine, Silver Plate piccalilli
Sticky pulled oyster mushroom Bao Buns
Griddled prawns, Thai salad,
mango dressing
Soup of the day

Mains.

Pan-fried chicken breast, wild mushroom
sauce, Tarragon croquette potato,
sauteed kale
Seabass, braised rice, bok choy, coconut
& lime sauce
Roasted aubergine & butterbeans, tomato
& pesto
Tofu poke bowl

Sides.

Glazed, roasted Chantenay carrots
New potatoes, rosemary & garlic
All sides £2.75



CRAFT GUILD OF CHEFS
ACCREDITED COLLEGE
College Restaurant of
the Year 2024 & 2025



Desserts.


Vanilla pannacotta, strawberry, blueberry
& lime salsa
Baked egg custard tart, nutmeg ice cream
Eve's pudding, sauce anglaise


If you have a food allergy, please inform a member of the team or a manager.

You can find our full allergen list on the QR code below,
or speak to a member of the team to see a paper copy.



Follow us on social media for the latest news,
menus and offers.

 @thesilverplate_

 @TheSilverPlaterestaurant