



Two courses for £13
Three courses for £16

Starters.

Chicken liver pâté, toasted brioche

Seared tuna Niçoise

Cheese croquette, beetroot, lime emulsion

Created by Level 2 student chef Elliott Harris

Soup of the day

Mains.

Pork belly, fennel & apple slaw, chargrilled sweet potato, barbecue sauce

Pan fried sea bass, crushed new potatoes, asparagus, roast cherry tomatoes, pesto

Portobello mushroom pattie, hummus, sweet potato, chargrilled little gem, pickled cucumber, yoghurt dressing

Please ask for the special main course of the day

Desserts.

Chocolate tart, honeycomb ice cream, orange curd

Ginger cake & rhubarb cream

Arctic roll

If you have a food allergy please inform a member of the team or a manager, who will show you a full list of the allergens present in today's menu.

Coffee

All our coffees are made using Fairtrade Altura Arabica beans supplied by local company Cafeology.

Single Espresso	£1.95
Double Espresso	£2.10
Macchiato	£1.95
Americano	£2.10
Cappuccino	£2.30
Latte	£2.30
Cafeology Hot Chocolate	£2.00
Cafeology Mocha	£2.00

Tea

Speciality Tea Menu

Why not try one of our Ridgways speciality teas?

We have got a tea range to tickle your taste buds at just £1.80 per pot for normal tea & £2 for speciality teas.

English Breakfast
Earl Grey
Chai
Darjeeling
Assam
Citrus/Red Berries
Peppermint/Rooibos
Green Tea