



Two courses for £13
Three courses for £16

Starters.

Home smoked salmon on a crumpet with poached egg & hollandaise

Butternut squash & sage risotto
Created by level 2 student chefs Bobby & Nathan

White onion mousse, charred onion puree, nigella seed tuille & crispy shallot crumb

Soup of the day

Mains.

Chicken breast with fondant potato, celeriac puree, oyster mushrooms & kale

Pan fried haddock, sautéed savoy cabbage & bacon, mussel veloute

Potato & chickpea curry, naan bread & kachumber salad

Please ask for the special main course of the day

Desserts.

Chocolate mousse with sugared doughnuts

Cranberry & cherry delice, vanilla ice cream

Pear, apple & berry crumble, sauce anglaise

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