



Spring Menu



STARTERS/LIGHT BITES

Marinated olives (GF) £2.50

Tenderstem and stilton tart, rocket and balsamic glaze £4.50

Hot smoked trout rilette, crushed broad bean salad, dill crème fraiche and toasted bread (GF) £4.50

Spring pea and mint soup, crème fraiche and pea shoots (GF, V) £4.00

Warm salad of pan-seared pigeon breast, beetroot and toasted hazelnut (GF) £4.50

Sun blushed tomato and basil focaccia, balsamic and olive oil £2.50

MAIN COURSES £12.50

Rump of lamb, crushed new potatoes, minted jus and spring green

Pan-fried sea bass, herb gnocchi, samphire and caper beurre noisette sauce

Student Chef's special of the day (Ask your server for details)

Chicken supreme, garlic cream sauce, charred tenderstem broccoli and fondant potato (GF)

Spring vegetable risotto, gremolata crumb and parmesan (V,GF)

SALADS £8.50

Warm salad of grilled halloumi, charred tenderstem, new potatoes, house dressings and soft herbs (V,GF)

Smoked chicken, crispy pancetta, croutons, parmesan shavings and caesar dressing

TOASTED SANDWICHES £6.00

(SKIN ON FRIES + £2.00)

(ADD PARMESAN AND TRUFFLE + £1.50)

Roast beef, horseradish crème fraiche and rocket

Smoked salmon, cream cheese and cucumber

Grilled Mediterranean vegetables, mozzarella and pesto (V)

DESSERTS £5.00

Selection of hot and cold seasonal desserts- Ask your server for details



Allergens: VE (Vegan); GF (Gluten-free); V (Vegetarian); G (Gluten); N (Nuts)

To avoid disappointment, please state any dietary requirements while booking, our chefs will do their best to accommodate your needs.

For reservation email edmunds@easterneducationgroup.ac.uk or telephone 01284716259



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