



# **lunch**

autumn 2023

## **to begin**

### **carrot**

soup, coriander, croutons  
(allergens: milk, celery, gluten)

### **squid**

fried, aioli, lemon  
(allergens: fish, molluscs, gluten, egg)

### **ham hock**

terraine, sourdough, piccalilli, onion, egg  
(allergens: gluten, milk, sulphites, egg, mustard)

## **to continue**

### **chicken**

breast, crackling, pearl barley, onion purée, parsley  
(allergens: gluten, celery, sulphites)

### **salmon**

mussels, samphire, saffron potato, beurre blanc  
(allergens: fish, molluscs, milk, sulphites)

### **beetroot**

risotto, goat's cheese  
(allergens: milk, celery)

## **on the side**

**fries, parmesan, truffle + £3.50**  
(allergens: milk)

**tenderstem broccoli, olive oil, garlic, lemon + £3.50**  
(allergens: n/a)

## **the finish**

### **sticky toffee**

pudding, butterscotch, salt, ice cream  
(allergens: gluten, milk, egg)

### **crème brûlée**

vanilla, compote, shortbread  
(allergens: gluten, milk, egg)

**£14 per person for three courses**

please advise in advance of any food allergies

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