

6 May (apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)
Allergens **are in bold**

Bank Holiday Monday 6 May

Tuesday 7 May

Main: crispy corn tacos with either beef, lamb, or beans cooked with onion, garlic, pepper and a tomato based sauce
Sides: a mix of fluffy white rice with a few beans, cooked with fried onion, garlic and fresh vegetable home-made stock. Optional toppings of shredded iceberg lettuce, mozzarella cheese, diced red onion and fresh coriander and optional chilli oil
Pud: fresh seasonal fruit

Allergens
- gluten-

Without Meat Wednesday 8 May

Main: tomato, garlic and lentil with oyster, shitake, wild porcini and wild bolete mushrooms and optional freshly grated parmesan
Sides: roasted crispy broccoli
Pud: Greek yogurt and fruit Fool or fresh seasonal fruit

Allergens
- milk - gluten

Thursday 9 May

Main: free-range pork sausage chipolatas, chicken pieces or home-made veggie burgers
Sides: hassleback potato, home-made baked beans and sweetcorn
Pud: fresh seasonal fruit

Allergens
- gluten - dairy

Friday 10 May

Main: panko coated and baked, fresh local Haddock
Sides: skin on roasted chips and green salad
Pud: home-made lemon shortbread

Allergens
- gluten- lupin - milk

