



Autumn 2026 Lunch Menu
29th September - 22nd October 2026
Tuesdays & Thursdays



Homemade Bread

Starters

Roasted Butternut Squash Soup
Crispy Sage, Croutons

Smoked Mackerel Fillet
Textures of Beetroot

Heritage Tomato & Mozzarella Salad
Basil Pesto, Rocket

Mains

Chicken Schnitzel topped with a Fried Egg, Salsa Verde

‘Catch of the Day’
Battered Fish, Crushed Minted Peas,
Tartar Sauce

Mushroom Risotto, Mascarpone, Rocket

served with Hand-cut Chips & Green Salad

Allergies

As a training kitchen that proudly produces each dish from scratch, it is not possible for us to guarantee that any product is 100% free from any allergen.

Dietary requests & Allergies are to be highlighted to a member of our team. Where possible we will find suitable alternatives.

We cannot guarantee any dish will be free from allergens as we use all 14 in our kitchens.

Desserts

Bread & Butter Pudding, Apricot Glaze Ice Cream

Chocolate Mousse, Red Berries

Dorset Cheddar, Avenue 141 Chutney & Crackers

2 Courses **£15.00**
3 Courses **£18.00**

Americano, Latte, Cappuccino, Flat White, Selection of Tea
Additional **£2.00**

For groups of 10 or more, filter coffee will be included

Lunches – Tues & Thurs term time only
Arrival 12 noon / 12.15 pm / 12.30

The restaurant closes at 2.30pm and all tables must be vacated by this time.

Prices include VAT

Credit Card Payment only Groups of 8 or larger please pay in one transaction

Gratuities are welcome, which go towards student trips.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.

To Make a Booking
email: avenue141@shcg.ac.uk