

## MONDAY TUESDAY

FROM  
THE  
KITCHEN

Stuffed pitta with crispy salad and lamb  
kofta finished with tzatziki dressing  
OR  
Stuffed pitta with crispy salad and sesame  
falafel finished with tzatziki dressing

## SIDE

Oregano fries

SELF  
SERVE

Sautéed gnocchi with mushrooms,  
peppers, leaves topped with chicken bites  
OR  
Sautéed gnocchi with mushrooms,  
peppers and eaves topped with prawns

## SIDES

Black olive muffin bread  
Tomato, olive and bocconcini bowl  
Steamed green beans

CHEF  
LIVE  
COOKING

## MEXICAN-STYLE FAJITA

## OMNIVORE

Corn tortilla, sour cream, guacamole, salsa, charred corn, cheddar

## VEGAN

Beetroot tortilla, guacamole, salsa, charred corn, plant-based cheddar, plant-based sour  
cream

CITY BOWL  
WRAPS

## PROTEIN

Fajita spiced chicken breast. Halal option available on request  
OR  
Blackened Cajun yellow courgette and quorn

## WEDNESDAY THURSDAY

## St George's Day Celebrations

Fish finger bap - breaded fish goujons with  
zesty boiled egg and lime tartare and crunchy  
leaves

OR

Tofish finger bap - breaded tofish goujons with  
zesty boiled egg and lime tartare and crunchy  
leaves

## SIDE

Salt n malt chips

King Arthur roast beef served with  
Yorkshire pudding, horseradish relish and  
real gravy

OR

Iron bark pumpkin stuffed with shoots,  
leaves and roasted grains served with  
Yorkshire pudding and vegan gravy

## SIDES

Roast potatoes  
Cauliflower cheese  
Steamed fresh vegetables  
Apple pie and custard

## SOUP

Cream of  
vegetable

Cajun chicken,  
vegetable and corn

London  
Particular

Garden of  
England tomato