Harpurs BISTRO

SPRING LUNCH MENU

Level 1 students and Chef Matteo Frau

STARTER

Grilled mackerel. hazelnut cous cous, cucumber, cumin yoghurt

Spinach and watercress soup, poached egg

MAIN

Pan-roasted sea bream, saffron potatoes, braised fennel, herb salad

Roast lamb rump, fondant potatoes, charred leeks, rosemary jus

DESSERT

Sticky toffee pudding, warm toffee sauce, vanilla ice cream

Lemon posset, berries, shortbread

£15 PER PERSON