LUNCH MENU Week One

CONSCIOUS CUISINE MEATLESS MONDAY MAIN

TUESDAY

WEDNESDAY THURSDAY FRIDAY

£2.30

MAIN MEAL

MAIN MEAL AND DESSERT











Vegetarian Brunch: Vegetable Sausage, Hash Brown, Mushroom, Grilled Tomato or Baked Beans

V / VE

Roasted Cauliflower and **Butternut Tikka with** Steamed Rice and **Naan Bread** VE

> Cheese, Beans or Tuna Mayo

Dartmoor Beef Bolognese or Macaroni Cheese

Jerk Chicken and Lime or Roasted Vegetable and Hummus

> **Korean Rice Pot** VE

Banana Marble Cake

Chicken, Sweet Potato and Chickpea Curry with Steamed Rice, Naan Bread and a selection of Sides

Vegetable Hoisin Wrap with Hand Cut Wedges and **Crunchy Slaw** VE

Cheese or Beans

Tomato and Basil or Bacon Carbonara

Hoi Sin Duck and Crunchy Slaw or Falafel and Minted Yoghurt

Chicken Stir Fry Noodles

Chocolate Shortbread

Devon Roast Beef with Roast Potatoes, Seasonal Vegetables and Gravy

Homity Pie with Roast Potatoes, Seasonal Vegetables and Gravy

> Cheese, Beans or Tuna Mayo

Chorizo and Tomato or Roasted Vegetable and Pesto

Tandoori Chicken or Melted Mozzarella and Tomato

> **Sweet and Sour** Vegetable Rice VE

Syrup Sponge and Custard

Traditional Brunch: Devon Pork Sausage, Bacon, Hash Brown and Baked Beans

Roasted Vegetable Lasagne with Garlic Focaccia, Mixed Salad and Slaw

Cheese or Beans

Macaroni Cheese or Meatballs

BBQ Pulled Pork and Slaw or Halloumi and **Basil Pesto**

> **Hoi Sin Chicken Noodles**

Apple Flapjack

Battered Fish, Salmon **Goujons or Devon Sausage** with Chips, Beans, Peas or Curry Sauce

Homemade Vegetable Sausage Roll with Chips, Beans, Peas or Curry Sauce

> Cheese, Beans or Tuna Mayo

Chicken Pesto Pasta or Tomato and Basil

Pulled Chimmichurri Beef or Smokey Bean Chilli and Mozzarella

> **Sweet Chilli Noodles** VE

Lemon Oaty Cookie



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.



LUNCH MENU Week Two

CONSCIOUS CUISINE MEATLESS MONDAY MAIN

TUESDAY

WEDNESDAY THURSDAY FRIDAY

£2.30

MAIN MEAL

MAIN MEAL AND DESSERT











Vegetable Chilli with Steamed Rice, Tortilla Chips and Guacamole VE

Cheese and Onion Tart with New Potatoes and Mixed Green Salad

> Cheese, Beans or Tuna Mayo

Dartmoor Beef Bolognese or Macaroni Cheese

Jerk Chicken and Lime or Roasted Vegetable and Hummus

> **Korean Rice Pot** VE

Lemon Drizzle Cake

Beef Lasagne with Garlic Focaccia Bread and **Crunchy Slaw**

Mediterranean Vegetable Crumble with Hand cut Wedges and Roasted Broccoli VE

Cheese or Beans

Tomato and Basil or **Bacon Carbonara**

Hoi Sin Duck and Crunchy Slaw or Falafel and Minted Yoghurt

Chicken Stir Fry Noodles

Chocolate Brownie

Toad in the Hole with Roast Potatoes, Seasonal Vegetables and Gravy

Broccoli and Cauliflower Gratin with Roast Potatoes, Seasonal Vegetables and Gravy

> Cheese, Beans or Tuna Mayo

Chorizo and Tomato or Roasted Vegetable and Pesto

Tandoori Chicken or Melted Mozzarella and Tomato

> **Sweet and Sour** Vegetable Rice VE

Strawberry Mousse

Chicken Shawarma with Vegetable Rice and Healthy Slaw

Mushroom and Vegetable Biryani with Naan Bread and Mango Chutney VE

Cheese or Beans

Macaroni Cheese or Meatballs

BBQ Pulled Pork and Slaw or Halloumi and **Basil Pesto**

> **Hoi Sin Chicken Noodles**

> > **Carrot Cake**

Battered Fish or Devon Sausage with Chips, Beans, Peas or **Curry Sauce**

Falafel and Minted Yoghurt Pitta with Chips, Beans, Peas or Curry Sauce

> Cheese, Beans or Tuna Mayo

Chicken Pesto Pasta or Tomato and Basil

Pulled Chimmichurri Beef or Smokey Bean Chilli and Mozzarella

> **Sweet Chilli Noodles** VE

Pink Raspberry Flapjack



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.

LUNCH MENU Week Three

MAIN MEAL £2.30

MAIN MEAL AND DESSERT

CONSCIOUS CUISINE **MEATLESS MONDAY MAIN**

Mediterranean Ratatoullie with Steamed Rice and Homemade Focaccia Bread

Creamy Mushroom and Leek Tagliatelle with Homemade Focaccia Bread, Peas and Sweetcorn

Cheese, Beans or Tuna Mayo

Dartmoor Beef Bolognese or Macaroni Cheese

Jerk Chicken and Lime or Roasted Vegetable and Hummus

> **Korean Rice Pot** VE

Jam and Coconut Sponge

TUESDAY

Hunters Chicken with Baked Wedges and Roasted Vegetables

Roasted Vegetable Fajita with Sweet Potato Wedges and Smoked Sweetcorn

VE

Cheese or Beans

Tomato and Basil or Bacon Carbonara

Hoi Sin Duck and Crunchy Slaw or Falafel and Minted Yoghurt

Chicken Stir Fry Noodles

Chocolate Krispie Cake

Roast Shoulder of Pork with Roast Potatoes, Seasonal Vegetables and Gravy

WEDNESDAY

Yorkshire Pudding Cottage Pie with Roast Potatoes, Seasonal Vegetables and Gravy

> Cheese, Beans or Tuna Mayo

Chorizo and Tomato or Roasted Vegetable and Pesto

Tandoori Chicken or Melted Mozzarella and Tomato

> **Sweet and Sour** Vegetable Rice VE

Citrus Sponge

Spicy Chicken Fajita with 5 Bean Rice and Pineapple Salsa

THURSDAY

Sweet and Sour Vegetables with Noodles and Broccoli VE

Cheese or Beans

Macaroni Cheese or Meatballs

BBQ Pulled Pork and Slaw or Halloumi and **Basil Pesto**

> **Hoi Sin Chicken Noodles**

Apple Crumble and Custard

Battered Fish or Devon Sausage with Chips, Beans, Peas or **Curry Sauce**

FRIDAY

Cajun Bean Burger with Chips, Beans, Peas or Curry Sauce

> Cheese, Beans or Tuna Mayo

Chicken Pesto Pasta or Tomato and Basil

Pulled Chimmichurri Beef or Smokey Bean Chilli and Mozzarella

> **Sweet Chilli Noodles** VE

Blueberry Muffin





We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.