



AUTUMN MENU

WEEK 1

MON

TUES

WED

THURS

FRI

MAIN

ROASTED VEGETABLE
ENCHILADAS WITH
LIME SOUR CREAM
(CE, G, MK, MU)

BUTTER CHICKEN
CURRY WITH
PILAU RICE &
POPADOMS
(CE, G*, MK)

ROAST BEEF,
RUSTIC POTATOES
& ROAST GRAVY

CHICKEN KEBAB
WITH GARLIC
SAUCE, PITTA
BREAD &
CRUNCHY SALAD
(E, G, MK, MU)

FISH & CHIPS WITH
FRESH MINTED
MUSHY PEAS &
HOMEMADE
TARTARE SAUCE
(E, F, G, MU, SU)

VEGGIE

CAJUN VEGETABLE
GUMBO WITH
HOT PEPPER
SAUCE
(CE, G, MU)

ONION BHAJI NAAN
WITH MINT YOGHURT
& PICKLED PINK
ONIONS
(CE*, G, MU*, SE*, SO*)

VEGGIE SAUSAGE
TOAD IN THE
HOLE
(E, G, MK)

VEGAN VEGGIE
KOFTA WITH
CHILLI SAUCE
(G)

BEAN CHILLI
LOADED FRIES
(G*)



STREET

VEGGIE MEATBALL
MARINARA
(CE, E, G, SO)
OR
TOMATO & BASIL
(CE, G, MK)

STICKY HOI SIN BEEF
NOODLES
(CE*, E, G, MU*)
OR
VEGETABLE PAD THAI
(E, F, G, SO)

CHICKEN
ARRABBIATA
(G)
OR
MAC AND CHEESE
(G, MK)

TERIYAKI BEEF
NOODLES
(CE*, E, G, MU*, SO)
OR
SZECHUAN CHILLI
NOODLES
(E, G, SO)

CHEFS CHOICE

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD

PUD

LEMON & WHITE
CHOCOLATE
CHEESECAKE
(E, G, MK, SO)

ORANGE SYRUP
SPONGE WITH
VANILLA SAUCE
(E, G, MK)

WINTER FRUIT
CRUMBLE &
CUSTARD
(G, MK)

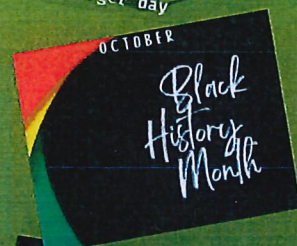
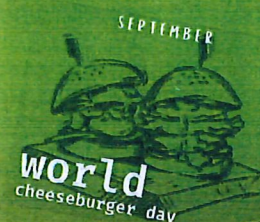
STICKY TOFFEE
PUDDING WITH
BUTTERSCOTCH
SAUCE
(E, G, MK)

CHOCOLATE
BROWNIE
(E, G, MK*, SO)

MEAL
DEAL

£2.50

Theme
Days



Go
Vegan

ALLERGENS KEY...

CE - CELERY
CR - CRUSTACEAN
E - EGGS

F - FISH
G - CEREALS CONTAINING GLUTEN
L - LUPIN

MK - MILK
MO - MOLLUSCS
MU - MUSTARD

N - NUTS
P - PEANUTS
SE - SESAME SEEDS

SO - SOYA
SU - SULPHUR DIOXIDE
* - MAY CONTAIN



AUTUMN MENU

WEEK 2

MON

TUES

WED

THURS

FRI

MAIN

JERK VEGETABLE
BURRITO WITH RICE
& PEAS
(CE, G)

CLASSIC BEEF
LASAGNE WITH
GARLIC BREAD &
GARDE SALAD
(E*, G, MK)

BUTCHERS CHOICE
SAUSAGES WITH
BUBBLE & SQUEAK
(G, MK, SO, SU)

BBQ CHICKEN
FAJITAS & SOUR
CREAM
(G, MK, MU)

FISH & CHIPS WITH
FRESH MINTED
MUSHY PEAS, &
HOMEMADE
TARTARE SAUCE
(E, F, G, MU, SU)

VEGGIE

CARIBBEAN
VEGETABLE CURRY
WITH RICE & PEAS
(CE, G*)

VEGETABLE SPRING
ROLLS WITH EGG FRIED
RICE & SWEET & SOUR
SAUCE
(CE, E, G, MK, MU*, SE*,
SO)

SQUASH
WELLINGTON WITH
SAGE & ROCKET
PESTO
(CE, E, G, MK)

VEGGIE CHILLI
NACHOS WITH
GUACAMOLE
(CE, G)

MARGHERITA PIZZA
WITH ITALIAN LEAF
SALAD
(G, MK, MU)



STREET

VEGGIE BOLOGNESE
OR TOMATO &
BASIL
(CE, G, MK)

CHICKEN CHOW
MEIN
(E, G, SO)
OR
SICHUAN DAN DAN
NOODLES
(E, G, SO)

CHICKEN
ARRABBIATA
(G)
OR
MAC & CHEESE
(G, MK)

SRIRACHE BEEF
NOODLES
(E, G, MU*, SO)
OR
VEGETABLE CHOW
MEIN
(E, G, SO)

CHEFS CHOICE

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD

PUD

UPSIDE DOWN
SPICED PINEAPPLE
CAKE WITH
CUSTARD
(CE, G, MK)

LEMON MERINGUE
PIE
(E, G)

PEACH & WINTER
BERRY COBBLER
WITH CUSTARD
(E*, G, MK)

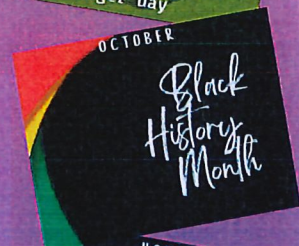
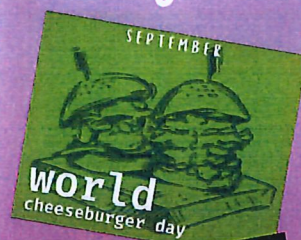
CARAMELISED
BANANA CAKE WITH
CHOCOLATE SAUCE
(E, G, MK, SO)

SALTED CARAMEL
TRAYBAKE
(E, G, MK)

MEAL
DEAL

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AUTUMN MENU

WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

KATSU SPICED BEAN
BURGER WITH
HOMEMADE WEDGES
& COLESLAW
(E, G, MU, SE*)

BEEF CHILLI CON
CARNE
(CE, G*, MK)

ROAST TURKEY
WITH RUSTIC
ROAST POTATOES &
ROAST GRAVY

THAI GREEN
CHICKEN CURRY
(CR, MK, SU)

FISH & CHIPS, FRESH
MINTED MUSHY
PEAS & HOMEMADE
TARTARE SAUCE
(E, F, G, MU, SU)

VEGGIE

ROASTED
VEGETABLE
FLATBREAD PIZZA
(G, MK)

ROASTED VEGETABLE
& BLACKBEAN
BURITTO WITH
SWEETCORN SALSA
(CE, G)

GRILLED VEGETABLE
QUICHE WITH
TOMATO SAUCE
(CE, E, G, MK)

FALAFEL & SMOKED
RED PEPPER
FLATBREAD
(SU)

SLOPPY JOE VEGGIE
DOG
(CE, E, G, SE*)

SOUL
FOOD

UMAMI



FIRE PIT
BBQ

Chefs
Choice

STREET

VEGGIE MEATBALL
MARINARA
(CE, E, G, SO)
OR
TOMATO & BASIL
(CE, G, MK)

SWEET & SOUR
CHICKEN NOODLES
(E, G, SO)
OR
SOY & GARLIC STIR
FRIED NOODLES
(CE*, G, MU*, SO)

CREAMY PESTO
CHICKEN
(G, MK)
OR
MAC & CHEESE
(G, MK)

BEEF CHOW MEIN
(E, G, SO)
OR
KUNG PAO
NOODLES
(CE*, E, G, MU*, SO)

CHEFS CHOICE

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD

PUD

CARAMALISED
BANANA LOAF
(E, G, MK)

LEMON DRIZZLE
SPONGE
(E, G, SU)

APPLE CRUMBLE
CAKE WITH VANILLA
SAUCE
(MK, G)

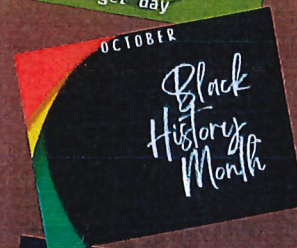
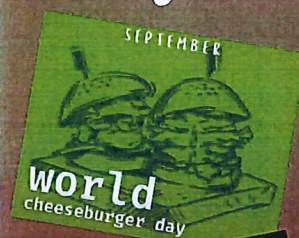
WINTER BERRY
MERINGUE POT
(E, G, MK)

CHOCOLATE &
ORANGE MARBLE
CAKE
(E, G, MK)

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DEAL

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