



ACADEMY MENU

MAINS

Beer-battered fish & triple cooked chips,
mushy peas, tartare sauce (1027kcal)

Brewers' mac & cheese, garlic focaccia,
rocket **V** (996kcal)

Chicken schnitzel, rainbow slaw,
seasoned fries (1057kcal)

Roasted rainbow bowl, squash, red
pepper, carrot, red onion, hummus,
crispy kale & pomegranate **VE** (584kcal)

Caesar salad, cos lettuce, focaccia
croutons, Italian hard cheese, Caesar
dressing, soft boiled egg **V** (499kcal)
ADD GRILLED CHICKEN BREAST (281kcal)

BURGERS

**6oz chuck & rib British
beef burger,** beercheese
sauce, chilli jam, gherkin,
seasoned fries (1088kcal)

**Buttermilk chicken
burger,** rainbow slaw,
seasoned fries (1196kcal)

**Chickpea, onion &
spinach patty,** avocado,
chilli jam, rainbow slaw,
seasoned fries **VE** (1273kcal)

ROASTS

ALL OF OUR ROASTS ARE SERVED WITH CRISPY ROAST POTATOES, A MEDLEY OF HERB ROASTED CARROTS, PARSNIPS & BUTTERNUT SQUASH, BRAISED RED CABBAGE, SEASONAL GREENS, AND A HOMEMADE YORKSHIRE PUDDING WITH RICH GRAVY. **ONLY AVAILABLE ON SUNDAYS**

1/2 beercan roasted chicken, sage & onion stuffing (1101kcal)

Topside of British beef, roasted red onion (812kcal)

Squash, lentil & almond wellington **VE** (1186kcal)



V VEGETARIAN DISHES **VE** VEGAN DISHES

Some dishes may contain or have traces of nuts, dairy or gluten.
Please ask a team member for our list of allergens.

Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. **Scan the QR code for allergen info.** 100% of all tips go to the team. Adults need around 2000kcal per day.