



Lunchtime Menu Autumn Edition

Nibbles & Small Plates

PL1 lemon, thyme, roast garlic
olives (vgn & gf) 14
£3

Allotment herb focaccia - oil &
balsamic (vgn) 2,14
£4

Middle eastern trio -
baba ganoush - hummus with
feta & pomegranate, ezme ,
breads-(vgn* & gf*) 2,7 - £5

Autumn minestrone soup-pesto-
fresh bread (vgn & gf) 9,14 -£ 3

*Ask your server for today's
specials menu!*

Large Plates

Tandoori salmon or halloumi skewers,
coriander flatbread, raita yoghurt
and pickled red onion & lime 5,7,14
£8

Porsham farm burger- double patty,
tomato jam, cheddar, brioche, fries
2,7,14 -£8

or
Moving mountains plant burger- tomato
jam served in a garnished brioche (vgn)
2,13 -£8

Indian masala roast carrots with coconut
red lentils & flatbread (vgn) 2,14 - £8

Sweet Treats

Please see our chalkboards for bakes of the day - for now, or to take away

Toffee apple sponge pudding, Langage vanilla ice cream 2,4,7 -£4
Seasonal berry pavlova, chantilly cream 4,7-£4

Ask your server for our vegan/gluten free dessert menu

Evening Menu

September 2023

This month's supplier spotlight is on Rex down fish merchants, South Devon chilli farm and Tamar fruit and vegetables

To Start

Summer sweetcorn veloute serrano chilli oil and creme fraiche (7)

Plymouth gin cured salmon Avocado mousse and toasted nori (5,7,14)

Whipped Cornish goats cheese semi dried tomatoes, basil oil and basil crisps (7)

Student inspired summer salad from our recent trip to Italy
Roast yellow courgette, cherry tomato broccolini with potato gnocchi (2)

From the sea

Today's day boat fish please speak to us about today's fish special. (5)

Smoked haddock cake, salsa verde and summer salad (5,2)

From the land

Slow cooked pork belly Asian spices, sweet pickled vegetables, chilli jam (12,13,14)

Brined and roasted chicken, lemon, thyme and caramelised peach salsa (14)

Vegetable pithivier prepared by our level 3 exam students

Miso baked aubergine sweet pickled vegetables and chilli jam (13)

To Finish

Toffee apple choux bun (2, 4, 7, 14)

Seasonal berry pavlova, chantilly cream (4, 7, 14) Gf

Seasonal fruit crumble (14) Gf Vgn

Occasionally the weather or demand can affect availability on the menu and some substitutions will need to be made without notice.

2 Course 14.5

3 Course 18.5

To book, email PL1@CITYPLYM.AC.UK



Allergen Key

Please use this number key to denote any of the 14 known allergens in any of the ingredients used within our menus

1. Celery
2. Cereals containing gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame Seeds
13. Soya
14. Sulphur Dioxide

Vgn = Vegan

*Vgn** = Can be made Vegan

Gf = Gluten free

*Gf** = Can be made Gluten free