

MON – FRI
09:00 – 13:30

Drinks Menu



COFFEE

Espresso 2.50

A short, intense shot of coffee with a rich, bold flavor. The foundation of all espresso-based drinks.

Macchiato 2.75

A single or double espresso “stained” with a dollop of frothed milk – perfect for a strong coffee with a touch of creaminess.

Flat White 3.00

A smooth coffee made with a double espresso and velvety microfoam. Stronger than a latte with a silky texture.

Iced Coffee 3.75

Chilled coffee served over ice – choose from Iced Latte, Iced Americano, or Iced Mocha.

Latte 3.50

A milder, creamy coffee made with a shot of espresso and steamed milk, topped with a thin layer of foam. Ideal for a lighter coffee experience.

Cappuccino 3.50

A well-balanced coffee with equal parts espresso, steamed milk, and milk foam. Often topped with a dusting of chocolate or cinnamon.

Mocha 3.75

A delicious blend of espresso, steamed milk, and rich chocolate syrup. Finished with whipped cream or milk foam.

We serve:

Whole Milk
Semi Skimmed Milk
Oat Milk

All our coffee is locally sourced from Bean Brothers Coffee Company

Established in 2012, the Bean Brothers Coffee Company is a small batch, artisan, specialty coffee roasting company. They are based at Fairfield Mills, Huddersfield – an old textile mill on the outskirts of the town centre. Bean Brothers specialise in sourcing the finest quality coffee beans from around the world. Each bean is carefully selected and profiled by their head roaster, ensuring the roasting process brings out the very best in every bean’s potential. We also have a range of Coffee Brothers Coffee to suit all choices!

TEA AND HOT DRINKS

English Breakfast 2.00

A robust and full-bodied black tea – perfect with or without milk.

Green Tea 2.00

Light, fresh, and packed with antioxidants. Best served without milk.

Matcha 3.50

A finely ground powder of green tea specially processed from shade-grown tea leaves.

Earl Grey 2.00

Fragrant black tea infused with bergamot oil for a citrusy twist.

Fruit and Herbal Blends 2.00

A selection of fruit teas and herbal blends.

Hot Chocolate 3.50

Rich and creamy, made with real cocoa and steamed milk.

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SOFT DRINKS

Coca-Cola 1.20

The classic sparkling cola drink.

Diet Coke 1.20

All the cola flavour, without the sugar.

Fanta Orange 1.20

Bright, bubbly, and packed with orange flavour.

Sprite 1.20

A crisp and refreshing lemon-lime soft drink.

Dandelion & Burdock 1.20

A nostalgic, traditionally brewed British favourite.

Harrogate Spring water 1.20

Still
sparkling

Dr Pepper 1.20

cherry, almond, vanilla, and spices like cinnamon and licorice

Fentimans 1.20

Ginger beer

Karma 3.00

Real lemonade

Raspberryyade

A sustainable and ethically conscious, plastic free, social enterprise, organic and fairtrade deliciously fruity drink

Lemonaid+ Bottles

Lime 2.50

Zesty and fresh with a sharp citrus kick.

Passionfruit 2.50

Fruity and tropical with a delicate tang.

Blood Orange 2.50

Bold, rich citrus with a sweet, slightly bitter edge.

Each bottle of Lemonaid+ contains only organic ingredients and is Fairtrade-certified. Beyond Fairtrade, every bottle purchased supports the Lemonaid & ChariTea Foundation. So far, they've raised more than £7m which the organisation can now put to good use for a variety of social projects in parts of the world frequently disadvantaged in the global economy. They support local initiatives which work to improve social, economic and ecological structures.



@restaurantlandings72



@kirkleescollegelandings72



@landings72

Landings 72 provides our catering students with the opportunity to gain real work experience for their future careers and jobs in the hospitality industry. Our students value the experience of preparing and serving food for paying customers. They are supported in their training by a professional team. By visiting Landings 72, you provide our learners with invaluable experience and will receive high quality food and service, for a fraction of the usual cost.

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Kirklees College, Manchester Road, Huddersfield HD1 3LD

MON-FRI
11:30 – 13:30

Lunch Menu



ON TOAST

Smashed Avocado 4.50

Smashed Avocado, Feta & Chilli Oil, Micro Coriander (V, D; VG option with vegan feta)

Peri Peri Chicken 4.50

Shredded Peri Peri Chicken & Rocket

Oven Baked Trout 4.50

Trout & Cucumber with Horseradish Cream Cheese (F, D)

Vegan Feta 4.50

Roast Squash, Caramelised Onion & Whipped Vegan Feta (VG)

Caprese Salad 4.50

Tomato, Basil & Mozzarella with Pickled Red Onion (V, D)

Classic BLT 4.50

Classic BLT – Bacon, Lettuce & Tomato

Add soup of the day for £1.50

BUILD YOUR OWN BUDDHA BOWL FROM £3.50

A constantly changing selection of seasonal salads prepared daily by our students.

Proteins:

- Citrus & herb chicken £2 (GF)
- Oven baked trout £2 (F, GF)
- Mediterranean Vegan Feta £1.50
- Free-range Hen's Egg £1 (E)

SOUPS £2.50

Soups are designed to highlight the techniques our students are learning – purées, broths, cream soups, and international styles. Each soup comes with a student-made accompaniment.

Savoury Bakes

Prepared fresh in our student bakery. Items rotate weekly to showcase pastry skills – quiches, pies, or tarts.
from £1.00

Sweet Treats

All sweet items are made fresh by our students in the bakery. Expect cakes, traybakes, buns, and patisserie.
from £1.00

Specials Menu

Weekly specials highlight seasonal produce and advanced student techniques. Check the blackboard or ask your server for details.
from £4.50

**At Landings 72,
every dish is
prepared by our
students in our
teaching kitchens.**

**This menu forms the
basis of our lunch
offer and will
change and develop
over the year as
students learn new
techniques, explore
seasonal
ingredients, and
refine their skills.**

Dietary Key

GF – Gluten Free

V – Vegetarian (contains dairy & eggs)

VG – Vegan

D – Contains Dairy

E – Contains Eggs

F – Contains Fish

**Please speak with a member of our team if you
have any dietary requirements**

**All of our ingredients are proudly sourced
from local farms, fisheries, and artisans,
bringing you the freshest flavors of our
community. By keeping it local, we
ensure every dish is seasonal,
sustainable, and full of authentic taste.
It's our way of supporting neighbors
while serving food that truly feels like
home.**

Fresh, Seasonal, and Student-Crafted