

MON – FRI
09:00 – 13:30

Drinks Menu



COFFEE

Espresso 2.25–2.75

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 3.75–4.25

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

Latte 3.25–3.75

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 3.25–3.75

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

Mocha 3.75–4.25

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 2.45

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 2.45

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

Cloudy lemonade
Ginger beer

Karma 2.00

lemonaid

Raspberryaïd

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

Lemonaid+ Bottles

Lime 1.50

Zesty and fresh with a sharp citrus kick.

Passionfruit 1.50

Fruity and tropical with a delicate tang.

Blood Orange 1.50

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.

01484 437019

Landings72@kirkleescollege.ac.uk

Kirklees College, Manchester Road, Huddersfield HD1 3LD

THURSDAY
16:00- 20:00

Drinks Menu



ALCOHOLIC AND NON - ALCOHOLIC BEER

White Rat 3.50

Bold, hoppy and brewed with a bite. Session
pale ale 4%

Ossett Blonde 3.50

A liquid tribute to Ossett, sweet, full-bodied
and fruity. A session blonde 3.9%

Butterley 3.50

Fresh from Marsden's rolling hills. Deep
golden amber 3.4%

Hell Rat 3.50

A refreshing Hells style lager, brewed with
extra pale malt it's fresh, crisp, light and
smooth 4%

Non-alcoholic lager 3.50

Guinness 0.0% alcohol free
0% Lager

OSSETT BREWING COMPANY LTD.

Our alcoholic lager is all sourced locally. Ossett Brewery began as a small brewpub in a disused building at the back of The Brewers on Healey Road, Ossett. With business thriving and the development of the Ossett Brewery Pub estate in 2003 by Bob's son and current co-owner - Jamie Lawson, the brewery expands and moves next door to the old factory site on Kings Yard where they remain today. They've been crafting exceptional beers since 1998 - born from northern roots and shaped by brewing know-how. No faff, no fuss - just great beer, brewed to be shared, savoured, and enjoyed.

TALL DRINKS & COCKTAILS

Tall drinks

Dark Rum
Locally sourced Gin:
Rhubarb & Ginger
Valencia Orange
Original Gin and Tonic - Original,
Elderflower, Mediterranean
Vodka
Single Scotch Whiskey

Single - 5.00

Double - 8.00

Mojito 7.00

Combining white rum, lime, mint and sugar
and then lengthened with thirst-quenching
club soda to create a delicious, lighthearted
cocktail.

Espresso Martini 7.00

A cold caffeinated drink made with
espresso, coffee liqueur, and vodka.
A classic and one of the most popular and
trendy cocktails in the world.

Cosmo 7.00

The cosmopolitan cocktail, typically referred
to as the "cosmo." The combination of
vodka, lime juice, and cranberry juice have
made it a timeless classic.

HAPPY HOUR 16:00-17:00 TWO FOR £10 COCKTAILS

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 £4.50

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 £3.80

Sweet Treats

All sweet items are made fresh by our students in the bakery. Expect cakes, traybakes, buns, and patisserie.
from £2.00

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

THURSDAY
17:00-19:00

Evening menu



M E A T

Lamb Rump

rosemary & thyme rubbed, wilted baby spinach & roasted garlic, anchovy & parsley butter, lamb breast crisp (F)

Venison Haunch

Seared venison haunch served with beetroot tzatziki, juniper pickled red onion, pomegranate molasses & flatbread (D)

V E G E T A R I A N

Sweet Potato & Spinach Arancini

Roasted sweet potato, spinach, parmesan, lightly fried, red pepper coulis
(V, D, Gluten)

Baked Camembert

Caramelized shallots, thyme & rosemary, toasted hazelnuts, rustic bread
(V, D, N, Gluten)

F I S H

Roast Cod Cheeks

Roasted cod cheeks marinated in toasted cumin, lemon and coriander ruby chard, pumpkin puree, tikka butter
(GF, D, F)

Shell-on King Prawns

Garlic, red chilli, Pernod, chicken stock, butter, parsley
(GF, D, F)

V E G A N

Autumn Mezze Platter

Sourdough flatbread, spiced chickpea hummus, baba ganoush, za'atar roasted pumpkin & red peppers, whipped cashew feta, seasonal crudités
(VG,N,Gluten)

Sautéed Garlic Woodland Mushrooms

Mushroom duxelles, crispy sage, herb-infused oil, truffle coral tuile
(VG,Gluten)

O W T E R S E

Braised Short Rib & Mac

Slow-braised beef short rib, jalapeno BBQ glaze, macaroni cheese, panko & oat breadcrumbs.

Scallops with Celeriac Purée

Pan-seared scallops with a smooth celeriac purée, nduja, almond brittle

We recommend ordering 5 dishes to share between two people. This allows you to experience a variety of flavours and textures across the menu. Our freshly baked breads can be enjoyed to start or used to mop up sauces alongside your dishes, giving you the freedom to decide how you enjoy them.

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Evening menu

SIDES

Triple-Cooked Rosemary

Potatoes 4.50

confit garlic and rosemary roasted potatoes, finished with sea salt

Charred Tenderstem Broccoli

4.50

Lightly charred tenderstem broccoli with lemon oil and toasted seeds

Heritage Carrot Salad 4.50

roasted heritage carrots with cumin & honey glaze, spiced yoghurt and fresh herbs

Wild Rice & Grain Salad 4.50

Wild rice and mixed grains with dried cranberries, pumpkin seeds and a citrus vinaigrette

Seasonal Green Salad 4.00

Mixed baby leaves with pickled shallots and mustard vinaigrette

DESSERTS

Spiced pear tart 6.00

Spiced pear tart with sweet nutmeg cream

Cheese Selection 7.00

Artisanal cheeses with house chutney, quince jelly, crackers and grapes

Chocolate & dulce de leche parfait

6.00

Chocolate & dulce de leche parfait with caramelised pecans

Freshly Baked Breads

Daily rustic breads, baked fresh before service, served warm with:

Flavoured oils

Aged balsamic vinegar

House-made whipped butter

£3.50 per portion | V, D, Gluten

Gluten Free option not available

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Please speak to a member of the team if you have any allergies or dietary requirements

All dishes are freshly prepared by our students at Landings 72, using seasonal ingredients sourced to reflect the best of each month. This menu showcases the skills our students are developing in the kitchen and bakery, from plating and flavour balancing to professional cooking techniques.

If you are just having a drink, we invite you to try one of our small plates as a nibble to enjoy with your beverage. A few bar snacks will also be available at the bar.

Fresh, Seasonal, and Student-Crafted