

THURSDAY
17:00-19:00

Evening menu



SPECIAL OFFER – ANY 4 COURSES FOR £20 UNTIL HALF-TERM

P L A T E S

Picked White Crab (F) 6

Avocado, cucumber, sourdough cracker, lemon oil

Moules Marinière (F, D) 8

White wine cream sauce

Pan-Fried Pigeon Breast 10

Pithivier of confit leg, Creamed Kale, Artichoke, Pigeon Sauce

Wild Mushroom Flatbread (V, D, E) 5

Wild mushrooms, Parmesan

Cauliflower Vada Pav (VG) 7.5

Lamb Rump (GF, D) 11

Smoked chilli and squash purée, orange, ginger and garlic butter

Triple-Cooked Rosemary Potatoes 4.50 (VG)

Confit garlic and rosemary, finished with sea salt

Rainbow Slaw 4.50 (V, D)

Tenderstem Broccoli 4.00 (VG)

Yuzu and soy

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.

Fresh, Seasonal, and Student-Crafted

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DESSERTS

Cheese Selection 7.00 (V, D, E)

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

Spiced Pear Tart 6.00 (V, D, E)

Spiced pear tart with sweet nutmeg cream

Chocolate & Dulce de Leche Parfait 6.00 (V, D, E, N)

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, contains Gluten
(Gluten-free option not available)**

DIETARY KEY

GF – Gluten Free

V – Vegetarian (contains dairy & eggs)

VG – Vegan

D – Contains Dairy

E – Contains Eggs

F – Contains Fish

N – Contains Nuts

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.

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