

COAST RESTAURANT

HVA LUNCH MENU MARCH 2026

The Main Event

Lamb

Pulled Lamb Shoulder Shepherd's Pie topped with Mashed Potatoes,
Rich Onion Gravy, Tenderstem Broccoli & Fine Green Beans

Fish

Cod, Haddock, Salmon & Crayfish Fish Pie
topped with Mashed Potato in a Cream Sauce
with Tenderstem Broccoli & Fine Green Beans

Mushroom

(Vegan, GF) Marinated & Pan-Fried King Oyster Mushrooms,
Potato Dumplings with Purple Sprouting Broccoli, Onion & Hazelnut Crumb

Something Sweet

Rhubarb

(GF, Vegan) Victoria Sponge with Poached Rhubarb & Vanilla Custard

Lemon

(GF,V) Lemon Crème Brulee with Shortbread Fingers

2 courses £10

***Please call COAST on 030 300 38456
to make your reservation and pre-order your meal**

Hot Beverages

Filter Coffee	£1.50
Americano	£1.50
Cappuccino	£2.00
Latte	£2.00
Hot Chocolate	£1.50
Espresso	£1.50
Double Espresso	£2.00
Tea	£1.00

Liqueur Coffee £6.50

Baileys Coffee
Irish
Parisienne (Brandy)
Calypso (Tia Maria)
Jamaican (Dark Rum)

***Most of our vegetarian dishes can be served as vegan, please ask your server for options if you would require vegan dishes.**

*** Please note: Menu subject to change depending on ingredients available**

***Please alert your server of any food allergies.**

***20 % discount for students.**

*** Thank you for supporting our students and their experience as they learn and develop their skills and knowledge in a safe, supported environment in our training restaurant.**