



The SCL Lunch in Bristol Friday, 18th October 2024

To Start

Dill & Grain Mustard Cured Salmon, Shaved fennel, lemon and honey dressing, soda bread (GFA)

Rainbow Beetroot, Pickled fennel, orange dressing, hazelnut dukkha (VG, GF)

Main

Pan-Fried Chicken Breast, Crispy potato cake, braised carrots, seasonal greens (GF)

Balsamic Shallot Tarte Tatin, Cauliflower purée, grilled spring onions (VG)

Dessert

Chocolate Brownie, Salted caramel sauce, clotted cream ice cream (GF, V)

Please note: the meat option will be served to all those attending unless you have specific dietary requirements. Unfortunately, you cannot mix vegetarian and meat options.