

LUNCH

MONDAY

Beef Kofte, salsa verde with pickled fennel

ChalkStream trout, pickled fennel, pink grapefruit and watercress mayonnaise

Brie, onion jam and confit tomato quiche and herb salad [v](#)

Caponata stuffed peppers with rainbow salsa [ve](#)

SERVED WITH

Herb new potatoes [ve](#)

Steamed broccoli [ve](#)

SALADS

Courgette, broccoli and spring vegetable salad

SOUP

Cheesy cauliflower soup [v](#)

DESSERT

Orange Olive Oil Cake with mascarpone cream [v](#)

TUESDAY

Honey mustard glazed sausage rings

Chicken paprikash

Kaltbach cheese and mushroom potato cakes [v](#)

Butterbean aubergine goulash and paprika crisps [ve](#)

SERVED WITH

Crushed carrots

Steamed mixed beans and leeks

SALADS

Cucumber salad with sour cream dressing

SOUP

Cream of mushroom [v](#)

DESSERT

Garash cake [ve](#)

WEDNESDAY

Lemon chicken piccata

Beef lasagna

Grilled tofu steak, confit peppers, roasted tomatoes and herb dressing [ve](#)

Roasted courgette, hard cheese, basil and lemon gnocchi [v](#)

EXTRAS

Garlic ciabatta [ve](#)

Hard cheese [v](#)

Tomato and basil sauce [ve](#)

SERVED WITH

Spinach and lemon orzo [ve](#)

Spring greens and hispi cabbage [ve](#)

SALADS

Caesar salad [v](#)

DESSERT

Strawberry tiramisu [v](#)

THURSDAY

KOPE

POKE BOWL POP-UP

Salmon poke

Tuna poke

Soy ginger chicken

Miso sesame tofu [ve](#)

SERVED WITH

Sticky rice

EXTRAS

Spring onions

Seaweed salad

Edamame beans

Roasted sweet potato

Diced mango

Pickled carrot and mooli

Cucumber

Crispy onions

Radishes

Red cabbage

Avocado

Pickled ginger

Furikake seasoning

SALADS

Spicy mayo

Creamy sesame miso

Chilli crisp

Yuzu ponzu

FRIDAY

Spiced lentil and chickpea stuffed aubergine with saffron yoghurt [ve](#)

Roasted red pepper, broccoli and cheese tortilla, sauce verde [v](#)

Chicken in garlic sauce

Pork and chorizo paella

EXTRAS

Aioli [v](#)

SERVED WITH

Patatas bravas [ve](#)

Roasted courgettes, cherry tomatoes and red onion [ve](#)

SALADS

Fennel, rocket and orange salad [ve](#)

SOUP

Green lentil, spinach and herb [ve](#)

DESSERT

Crème Catalan biscuits [ve](#)

Our mission is to feed people happy, and that starts long before food reaches the plate. We focus on British-grown, seasonal ingredients and source locally wherever possible.