

THE TARIFF

by culinera

BREAKFAST

Filled rolls / muffins / wraps	from £1.50			
Breakfast hot pots	from £1.50			
Sourdough toast (20P FOR BUTTER, JAM OR MARMITE)	30p			
Croissants	£1.10			
Pain au chocolat / pain aux raisins	£1.30			
Cereal pots (30P FOR MILK)	70p			
Puddings / Fruit pots	£1.10 / £1.40			
Porridge (30P FOR TOPPINGS)	FREE*			
*FREE WHEN PURCHASED WITH A TOPPING OR FRUIT				

DRINKS



COLD GRAB AND GO

POTS Jelly / Yoghur Granola pots Puddings / Fru Whole fruit / r Protein pots	uit pots		80p / £1.20 £1.30 £1.10 / £1.40 35p / £1.00 30p - 50p
CLASSIC			
SANDWICH	SPNDWICH	WRAPS	&RGUET TKS
65p	£1.25	£1.40	£2.40
PREMIUM Bloomer / Wra Baguettes Boxed salads Pasta salad	ap		£1.90 £2.50 £2.50 £1.50 / £1.90
Ultim £2.60 each		SUSHI C	MEZZE

THE BAKERY AND SNACK SHOP

Bring your own cup for	5p off			
		CLASSIC	PREMIUN	RETRO
COLD DRINKS		20	Jan Barris	6:0:7
Bottled water	50p / 85p		w W	
Culinera ice	65p/£1.20	8AKES	8AKES	STYLE
Boost shots	£1.00	£1.10	£1.35	£1.40
Fresh smoothies	£1.50			
Milkshake / Yazoo	£1.20/£1.30	ROPCORN	LOGHURS	NRY SNA
Cartons (various shapes and sizes)	90p - £1.40	Î	궠	NOURY SNACKS
Flavoured bottles	£1.00 - £1.50		¢ FRUÍ	TH SAUCE
(VARIOUS SHAPES AND SIZES)		85p	£1.30	£1.15
HYDRATION STATION				
Fruit shot	£1.00			
500ml reusable bottle	£3.00			
WATCH OUT FOR THE BELOW ON	OUR DISPLAYED MENUS			

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FRESHLY BAKED OPTIONS every day

Add cheese at the counter for 25p

Classic £1.40 VEG £1.90 MEAT / Slipper £2.20

CulineraConcepts box (MAIN COURSE)	£1.80 / £2.50
Jacket potato with topping (ADDITIONAL TOPPING FOR 30P)	£2.20
Hot baguettes / wraps	£2.40
Marketplace hot grabs	from 80p
Homemade soup (ADD BREAD FOR 30P	£1.20

ALLERGENS

Culinera understands that food allergens can present serious problems for some of our pupils who eat within our dining facilities. We ask our customers with special dietary needs or allergies, to speak with our Executive Chef / Manager or one of our 'Allergen Champions' on a daily basis to find out which food they are able to purchase for that day, and they will do their best to cater for this. Where possible we may produce a bespoke dish, if required.

It is not feasible to share entire menus in advance with customers as we produce and sell daily in excess of 70 items per day and our menus change regularly.

- Dishes marked **GF** are made with non-gluten containing

- Usines marked GF are made with non-guiten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked V are made with vegetarian ingredients, however food/ drink preparation and cooking may affect this. Products marked VE are made with vegetarian ingredients, however food/ drink preparation and cooking may affect this.

Not all ingredients are listed in each dish, please discuss any allergies or dietary requirements that you have with our Executive Chef / Manager or one of our 'Allergen Champions'.

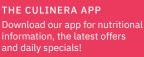
Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen.

Our position on nuts - Culinera does not use nuts in any of the food that we prepare in-house and serve. We are however unable to guarantee that dishes/products served are totally free from nuts / nut derivatives. This is because, ingredients, for example, croissants may be made in a factory containing nuts, bread may be baked in a factory handling nuts, or some production lines may have machines lubricated with nut oil. In some cases and mainly within machines lubricated with nut oil. In some cases and mainly within our Sixth Form outlets, we purchase pre-packaged products which may contain nuts products, for example cereal bars. It is not always possible to list all ingredients in all of our dishes and therefore we ask all pupils with nut allergies to follow our special dietary needs process detailed above, which is to speak with our Executive Chef / Manager or one of our 'Allergen Champions' on a daily basis.

VAT: Sorry, we have to add VAT at the current rate, to all sales of hot food and beverages to non-t tudents.



culinera



THE SOCIAL KITCHEN

(OPTION OF ADDITIONAL BOLT ONS) Showcase puddings

Pasta Bar WITH TOPPING £1.90/£2.35

Showcase course



£2.50

£1.30