



THE SOCIAL KITCHEN

by **culinera**

THE TARIFF



THE CULINERA APP

Download our app for nutritional information, the latest offers and daily specials!



BREAKFAST

Filled rolls / muffins / wraps	from £1.50
Breakfast hot pots	from £1.50
Sourdough toast (20P FOR BUTTER, JAM OR MARMITE)	30p
Croissants	£1.15
Pain au chocolat / pain aux raisins	£1.35
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

HELP YOURSELF

COFFEE



TEA



ESPRESSO



£1.30 / £1.60



HOT CHOCOLATE

75p / £1.30

ADD SYRUP



40p



Bring your own cup for 5p off

COLD DRINKS

Bottled water	60p / 90p
Culinera ice	£1.00 / £1.50
Boost shots	£1.00
Fresh smoothies	£1.50
Milkshake / Yazoo	£1.30 / £1.40
Cartons (VARIOUS SHAPES AND SIZES)	90p - £1.40
Flavoured bottles (VARIOUS SHAPES AND SIZES)	£1.00 - £1.50

HYDRATION STATION

Fruit shot	£1.00
500ml reusable bottle	£3.00

COLD GRAB AND GO

POTS

Jelly / Yoghurt	80p / £1.20
Granola pots	£1.30
Puddings / Fruit pots	£1.10 / £1.40
Whole fruit / melon wedge	35p / £1.00
Protein pots	30p - 50p

CLASSIC



70p



£1.40



£1.40



£2.30

PREMIUM

Bloomer / Wrap	£2.00
Baguettes	£2.45
Boxed salads	£2.50
Pasta salad	£1.50 / £1.90

Ultimate

£2.60 each

SUSHI



MEZZE



THE BAKERY AND SNACK SHOP

CLASSIC



BAKES

£1.20

PREMIUM



BAKES

£1.40

RETRO



STYLE

£1.40

POPCORN



85p

YOGHURT



£1.30

SANDWICHES



£1.10

THE SOCIAL KITCHEN

Showcase course	£2.50
(OPTION OF ADDITIONAL BOLT ONS)	
Showcase puddings	£1.30

Pasta Bar WITH TOPPING

£1.90 / £2.30

Add cheese at the counter for 30p



SOURODOGH

FRESHLY BAKED OPTIONS *every day*

Classic £1.50 VEG £1.90 MEAT / Slipper £2.20



CulineraConcepts box (MAIN COURSE)	£1.80 / £2.50
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Jacket potato with topping (ADDITIONAL TOPPING FOR 30P)	£2.20
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Hot baguettes / wraps	£2.45
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Marketplace hot grabs	from 80p
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Homemade soup (ADD BREAD FOR 30P)	£1.20
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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 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 vegan 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 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 students.

WATCH OUT FOR THE BELOW ON OUR DISPLAYED MENUS...



UNDER 300KCAL



AVAILABLE AFTER-SCHOOL



SMALLER PORTIONS AVAILABLE



REDUCED SUGAR RECIPE



HEALTHY EATING POINTS

FREE SCHOOL MEALS?

CHOOSE

any 2 items

(but not two bakes!)

TAKE US HOME



Order and collect before you go home

LUNCH meal deal

Check what's on offer today!

Watch out for our daily

culinera Concepts

HEALTHY APPETITE?

Why not try our

healthier options

