

Desserts

Strawberry and pink Champagne jelly £4.25

Served with fresh cream and a fresh strawberry

White chocolate and raspberry crème brûlée £4.95

Served with a homemade shortbread biscuit

Fruit Sorbet (v) (g) £3.65

Assiette of Chocolate £4.95

Chef's selection of three chocolate based desserts

Speciality cheesecake £4.25

Served with Lewis's natural dairy ice cream or fresh cream. (Please ask your server for details)

Panacotta £4.95

Served with caramelised oranges and fresh cream

Cheese board £6.95

A selection of 3 cheeses, served with a selection of crackers, celery, grapes, chutneys and bread

Lewis's Natural Dairy Ice Cream £3.65

Made with fresh milk and butter.

Natural, chocolate, mint choc-chip or strawberry

(v) vegetarian (g) gluten free

NICE

Northern Institute of Creative Eating

Evening Menu

NICE Bar and Restaurant, The Storey Creative Industries Centre,
Meeting House Lane, Lancaster LA1 1TH 01524 509094

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Appetisers

Selection of warm breads (v) With olive oil, balsamic vinegar, butter and olives, (Vegan spread available)	£2.45
Garlic bread (v)	£3.25
Garlic bread with mozerella (v)	£3.45
Garlic bread with tomato (v)	£3.45
Bruschetta crostini (v) With virgin olive oil, fresh tomatoes, basil, crushed garlic and grated parmasan cheese (Vegan cheese available)	£3.95

Starters

Homemade soup (v) (g) Served with crusty roll and butter. (Suitable for vegans)	£3.65
Goats cheese and mixed pepper tartlet (v) Topped with caramelised red onions and served with a sunblushed tomato side salad	£4.95
Morecambe Bay shrimp platter Morecambe Bay shrimps, smoked mackerel, mackerel pâté, prawns in Marie Rose sauce, smoked salmon roulade and brown bread	£6.95
Winders of Lancaster apricot pâté (v) Served with brown toast and a dressed side salad. (Suitable for vegans)	£5.45
Hot shredded duck salad Served with a honey and orange dressing topped with toasted sesame seeds	£5.95

(v) vegetarian (g) gluten free

Pizza and Pasta

(Gluten free pasta and pizza dough available upon request)

Margherita Pizza (v) Rich tomato base with mozzarella	£6.95
Aromatic Duck Pizza Shredded duck on a Ho Sin topped base with spring onions and cucumber	£7.95
Verdura Pizza (v) Thick lashings of ricotta cheese and fresh spinach on a rich tomato base	£7.25
Classic Vegan Pizza (v) Tomato base, vegan cheese, olives, peppers and mushrooms (Suitable for vegans)	£7.95
Chick Pea Pizza (v) Hummus base with grated carrot, olives and rocket with a sprinkle of vegan cheese (Suitable for vegans)	£7.95
Volcano Pizza (hot) Pepperoni, Cumberland sausage, red chillies, red onions and mozzarella cheese, drizzled in chilli oil	£7.95
Penne Cumbria Penne pasta tossed in a spicy tomato sauce with Cumberland sausage, red onions, fresh peppers, fresh chilli and chilli oil	£7.95
Salmon Farfalle Butterfly pasta in a rich cream and tomato sauce with smoked salmon, salmon fillet and prawns	£8.45
Spaghetti Bean Balls (v) Spaghetti with spiced kidney bean balls in a rich tomato sauce (Suitable for vegans)	£7.95

(v) vegetarian (g) gluten free

Mains

Roasted red pepper filled with vegetable risotto (v) Served with a green pesto jus	£9.90
Pineapple and quinoa stir fry (v) (g) Peppers, cashew nuts, onions, fresh garden peas, chilli, pineapple chunks and quinoa (Suitable for vegans)	£11.95
Feta cheese, spinach and pistachio filo pie (v) Served with a cinnamon, tomato and honey chutney, seasonal vegetables and potatoes	£11.75
Fillet of sea bass (g) Served on a bed of spinach and fennel with a vanilla jus, fresh seasonal vegetables and potatoes	£15.95
Fillet of salmon Served with prawns in a rich cream, parmesan and wholegrain mustard sauce, served with long grain rice and seasonal vegetables	£13.95
8oz Fillet steak Served with fat cut chips, roasted tomatoes and a Port and stilton sauce (Pepper and diane sauces also available)	£19.50
Free range chicken breast In a rich apricot and bacon sauce, served with fresh seasonal vegetables and potatoes	£12.95
Cauliflower and lentil curried stew (v) (g) Served with long grain rice (Suitable for vegans)	£11.95
Hot lamb ratatouille salad (g) Lamb medallions, ratatouille and a green pesto dressing	£16.95
Barnary Duck Breast Served with a peach confit	£14.95

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