@ thirty-four 22nd September - 3rd October 2025

Lunch Menu

Crafted and Served by Tomorrow's Hospitality Professionals

STARTERS

TOMATO PANZANELLA (VE)

THAI FISHCAKE, SWEET CHILLI SAUCE

SOUP OF THE DAY (V)

MAIN COURSE

PANFRIED CHICKEN BREAST, LYONNAISE POTATOES, PEPPERCORN SAUCE, SEASONAL GREENS

CHICKPEA FALAFEL, TZATZIKI, FETA AND GREEN BEAN SALAD, FLATBREAD (V)

PLEASE ASK YOUR WAITER FOR TODAYS SPECIALS

DESSERTS

LEMON POSSET WITH CRUSHED MERINGUE (V)

CHOCOLATE TART, CHANTILLY CREAM (V)

PLEASE ASK YOUR WAITER FOR TODAYS SPECIALS



2 courses £15 3 courses £20



Laurence Building, Hele Road, Exeter Tel: 01392 400334 All menus are subject to change due to availablity of produce.

Should you have any food allergies or intolerances, please speak to one of our lecturers about your requirements before ordering.

@ thirty-four

Lunch Menu

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STARTERS

ROAST PUMPKIN, YOGHURT DRESSING, CORIANDER
HAM CROQUETTES, PICCALILLI, ROCKET SALAD
SOUP OF THE DAY (V)

MAIN COURSE

GRILLED MARKET FISH OF THE DAY, SEASONAL GREENS, CRUSHED POTATOES, CHIVE BUTTER SAUCE

SAUSAGE & MASH, ONION GRAVY

PLEASE ASK YOUR WAITER FOR TODAYS SPECIALS

DESSERTS

COCONUT RICE PUDDING, CARAMELISED APPLE

STICKY TOFFEE PUDDING, CARAMEL SAUCE,
VANILLA ICE CREAM

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2 courses £15 3 courses £20



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