

EXCEPTIONAL CAMPUS DINING EXPERIENCES



The Campus Kitchen is the University of Southampton's in house catering service, offering a fantastic range of dining options across all six campuses.

Whether it's a quick cup of your favourite coffee or a delicious home cooked meal, we have something for everyone.

Eating on campus couldn't be easier with our range of salads, sandwiches, sushi, plated dinners and a selection of tempting street foods.

There's plenty of cafes to choose from including La Piazza food court, the Hartley Library Starbucks or the Artisan Café in Guildhall Square. In addition to our campuses, Highfield Hall, situated behind Avenue Campus, is also available for dining, offering a cooked breakfast and hot dinners daily.

- **Highfield**
- **NOC**
- **Sir James Matthew**
- **Boldrewood**
- **Avenue**
- **WSA**



Find out more:

Visit: catering.southampton.ac.uk

Email: food@soton.ac.uk

Telephone: 02380 594570



Catered Packages

Students can pre-purchase a catered package for £60 a week which can be spent in any Campus Kitchen outlet. With a catered card you can benefit from:

20%

off all regular hot meals prices



No daily spend limit - you choose how you spend your credit



No restrictions on location—spend can be used in any Campus Kitchen outlet



A hot meal available 7 days per week



A wide variety of choice, accommodating all dietary requirements



Purchase of any food or drink product (excluding alcohol)

KEY



Cakes & Snacks



Takeaway



Hot Drinks



Hot Food



Dine in



Cold Food

La Piazza

Highfield

£2.00 - £7.95

La Piazza is the largest destination for dining on campus offering a range of food options to include Big Al's Burgers, 4ORK street food, Love Joe's Chicken, Chawalis curries and La Piazza Coffee Bar.

Open Monday to Friday 8am to 7pm.
See example menus.



Example Menu: Big Als Burgers

Beef burger, cheese

Sticky BBQ chicken, onion rings, sriracha slaw

Wrestlers frankfurter, fried onion, jalapenos, nacho sauce

Mexican bean burger, corn relish & Guac

Fries

Piri piri Fries



The Terrace



Highfield

£7.50

The Terrace Restaurant located in Building 38 on Highfield Campus offers a range of freshly cooked, hot plated meals served from the counter Monday to Friday, 11:30am to 2pm.

Adjoined to two fantastic courtyard seating areas it is a great space to hang out with friends.

See a sample menu below for what is on offer.



Example Menu: The Terrace Restaurant

Sicilian chicken, borlotti bean, tagliatelle, garlic ciabatta, pesto dressing

Vegan sausage, tomato & red onion pie “bubble n Squeak” roast parsnip, stem broccoli (Ve)

Lemon & parsley seabream, scallion mash, crispy capers, wild mushroom cream

Cauliflower & chickpea, tikka masala, red lentil dhal, pilau rice, papadums (Ve)

Beer battered cod fillet, chunky chips, peas, tartare sauce

Vegetable & pinto bean chilli, steamed rice, nacho chips, guacamole (Ve)

Lamb Balti, Indian grain salad, onion bhaji, lime pickle, poppadum

Spinach & olive rigatoni, cherry tomato, basil, mozzarella, rocket

The Arlott

Highfield

£4.50 - £4.95

The Arlott, located in Building 38 on Highfield Campus, is our palm oil free ethical coffee house destination and a popular meeting place for both staff and students.

Offering high quality barista prepared hot drinks along with a tempting selection of cakes.

Open Monday to Friday, 8am to 5pm.



Starbucks

Highfield

£3.00 - £6.00

Starbucks, conveniently located in the Hartley Library on Highfield Campus, is open seven days a week during term time.

Serving the Starbucks classic range of popular drinks, to include: Frappuccino's, along with sandwiches, pizza, salads, sushi and a range of hot eats all available to dine in or takeaway.

Open 8am to 8pm.



The Lounge Café

Highfield

£3.00 - £4.00

The Lounge Café, located in Building 38 on Highfield Campus, is open Monday to Friday, 8am to 4pm.

A "grab and go" offering, serving hot and cold drinks along with baguettes, pastries, sweet treats, snacks and a range of hot eats such as bacon rolls, paninis and toasties.



Interchange Kiosk

Highfield

£1.50 - £4.50

Grab a bite on your way in or out of Highfield Campus at the Bus Interchange kiosk.

Open Monday to Friday 8am to 3pm, the Kiosk offers hot and cold drinks, sandwiches and hot eats to go along with a range of crisps, chocolate and snacks.



The Life Science Coffee Bar, B85

Highfield

£3.00 - £6.00

The Life Science Coffee Bar, located in Building 85 on Highfield Campus, is open Monday to Friday, 9am to 3pm.

A “grab and go” offering, serving hot and cold drinks along with sandwiches, salads, sushi and a range of hot eats all available to dine in or takeaway.



The Artisan



Sir James Matthew

£3.00 - £7.50

The Artisan, located in the newly acquired Sir James Matthew building in Guildhall Square, is open Monday to Friday, 8.00am to 5pm.

Serving a range of barista prepared hot and cold drinks along with sandwiches, salads, cakes, hot eats and a fantastic hot food menu cooked to order.



Example Menu

Artisan breakfast: Farmhouse sausage, streaky bacon, hash browns, free-range egg, beans, slow roasted tomatoes, thyme mushroom, sourdough

Artisan vegan breakfast: Quorn vegan sausage, baked beans, hash browns, slow roasted tomatoes, thyme mushroom, sourdough (VE)

Cuban chicken, chorizo, gherkins, baby gem, mustard mayo, brioche roll, skinny fries

Mexican bean burger, corn relish, guacamole, Applewood cheese, brioche bun, skinny fries (vegan)

Asparagus & Rosary goats' cheese tart, pickled shallots, Isle of Wight tomatoes, rocket, balsamic (v)

Jacket potato, choice of hot or cold filling, dressed rocket

Artisan Pizza

Margherita: Mozzarella, tomato, basil & olive oil (V)
Spicy pepperoni: Mozzarella, tomato, pepperoni, jalapeno, Roquito peppers

NOC Cafe

Waterfront

£3.00 - £6.00

The café and restaurant at the National Oceanography Centre, located on the waterfront in Southampton city centre is open Monday to Friday, 8.30am to 4:30pm.

Serving a range of barista hot and cold drinks along with sandwiches, sushi, salads, snacks, hot eats and a daily hot food menu served from the counter.

See example menus.



Avenue Cafe

Avenue

£3.00 - £7.95

The Avenue Cafe, located on Avenue Campus, is open Monday to Friday, 8.30am to 4:30pm.

Serving a range of barista prepared hot and cold drinks along with sandwiches, salads, sushi, a range of hot eats and hot counter served meals.



Highfield Hall

Highfield

£4.00 - £9.50

Highfield Hall provides students with readily available, fresh, nutritional, tasty food to help support their study and well-being, and fuel the most challenging of days.

Catering for a vast variety of food preferences, diets and allergies, we encourage students to discuss any specific dietary needs with Halls catering supervisors, and our dedicated chefs will always be at hand to assist.

During term-time (Monday - Friday) Highfield Hall serves breakfast in the morning between 7.30am to 10am and dinner is served 5.00pm to 7.15pm. Weekend lunch is served 11.30am to 1.30pm.



Example Menu

Breakfast Specials

Full English breakfast (available daily)
Eggy bread or waffle, warm berries & crème fraiche
Yogurt, fruit & oats pot
Porridge with toppings of chef's choice
Maple bacon, scrambled egg muffin
Three item bap

Daily Dinner Menu

Bar marked chicken fillet, Tomato and sweet pepper sauce, herb mash (GF)
Cumberland sausage, onion rings, herb mash, gravy
Red lentil and courgette moussaka, chunky chips tossed salad (Vegan) (GF)
Selection of desserts to include vegan option

Boldrewood Café

Boldrewood

£3.00 - £4.00



Boldrewood café is open Monday to Friday, 8.30am to 3.30pm.

Serving a range of hot and cold drinks along with sandwiches, sushi, salads, snacks and hot eats.



WSA Cafe

Winchester

£3.00 - £7.50

The café at Winchester School of Art, near Winchester city centre, is open Monday to Friday, 8.30am to 5pm.

Serving a range of barista hot and cold drinks along with sandwiches, sushi, salads, snacks, hot eats and a daily hot food menu.



Example Menu

Crunchy chicken fillets, pickled slaw & garlic
Keralan cauliflower & red pepper curry, onion bhaji, fragrant rice & mini poppadom
BBQ pulled pork, skinny fries, nacho cheese & jalapenos
Katsu chicken curry, pickled vegetables, rice & crackers
Cod goujons, mushy peas, chips & tartare sauce
Spiced tofu, Singapore noodles & sweet chilli sauce



Sustainability Practices

As a catering business the day-to-day production, operation, service and disposal of food and drink is likely to consume moderately high levels of natural resources and generate significant volumes of packaging and food waste that if not managed, is likely to cause a detrimental impact on the environment and our vital eco-systems to include marine life. The more we can do now through intervention, influencing and education the more likely we can make a real difference in terms of reducing our environmental impact and changing attitudes, and social behaviors more widely through interaction with staff, customers and suppliers.

Our Commitments

- Suppliers must have Farm-Assured and Red Tractor accreditation to supply to the University poultry and dairy.
- We will only purchase British poultry and free-range eggs.
- We will only source fish from sustainable sources and will avoid any species named on the Marine Stewardship Council endangered list.
- Where feasible, we purchase local and seasonal produce from local suppliers.
- The Arlott is maintained as our palm oil-free location and we continue to reduce palm oil products across all other catering areas
- Products containing soy is limited to less than 30% of our menus.
- We purchase RFA certified coffee and continue to create awareness of the RFA to our customers, informing people of the importance of protecting our most endangered habitat and species.
- We have reduced beef products in all outlets, and have removed all beef products from the Interchange Kiosk and Cafe 85 on Highfield Campus, creating more awareness about the detrimental effect cattle farming is having on our eco-systems.
- Our hot food menus in all catering outlets offer a minimum of 30% vegan and vegetarian options to provide choice and encourage customers to try new products and promote a change in regular eating habits.
- All our ground coffee bean waste is recycled as soil improver and scattered across University grounds.
- We operate the food waste scheme 'Too Good To Go' across all campuses.
- Remaining left over pre-packaged food is sold at a heavily discounted rate in designated outlets.
- We have eradicated all single use containers in Residential Halls and have introduced a re-usable container and cup scheme.
- A reusable cup scheme has been implemented across all barista coffee outlets to encourage people to move away from disposable cups.



Terms and Conditions

Pre-paid Catered Card Scheme

These Terms and Conditions apply to the use of the University of Southampton Student ID Card to participate in the pre-paid Catered Card Scheme.

By using the Student ID card to purchase food and drink items and gain discounts offered by the Scheme, the user agrees to abide by these Terms and Conditions.

The Scheme is available to all registered students of University of Southampton, subject to the conditions set out below.

The Catered Card Scheme is held as an electronic credit on the Student ID Card, which is made available in instalments over a fixed period.

The University operates the Scheme from multiple Campus Kitchen outlets during term time, to include but not limited to B85 Café, Interchange Kiosk, Library Starbucks, Piazza Food court, Artisan café, Avenue café, Highfield Halls of Residence canteen, WSA café, Bolderwood café, NOC café, Terrace restaurant, Restaurant, Arlott Bar and Lounge café.

1. Students can purchase Catered Card Scheme on a termly basis, for the duration of a period or for the academic year. The total number of Catered Card Schemes available is limited and subject to availability.
2. Catered Card Scheme are non-refundable once they have commenced, unless the student withdraws or is suspended from the University.
3. Catered Card Scheme can only be used to purchase food and non-alcoholic drinks. The following items cannot be purchased with a Catered Card Scheme: alcohol and non-food items. These items of exclusions is not exhaustive, and items may be added or removed from sale by the University. Bulk-buying of a single or similar item is generally not permitted and is at the sole discretion of the University.
4. Under the Scheme, purchasing for Catered Card students will be available seven days a week, for the period that a student has purchased the Catered Card Scheme. Catered Card Scheme are provided on a term-time-only basis.
5. Payment for the pre-paid Catered Card Scheme must be made in advance, via the University website. Payment must be made for a full term – if the term length is, for example, 11 weeks then a payment of £660 would be required in advance.
6. On each eligible Scheme week during the University term, the Catered Card will be credited with a time limited predetermined amount of £60. A week for these purposes will begin on Sunday at 00:01 and end on Saturday at 23:59.
7. If the amount credited to the Catered Card for use in a specific weekly period is not used within that same period, it will be lost to the account holder. This credit amount (or cash equivalent) cannot be carried over to any subsequent week, exchanged for cash, nor be transferred or refunded in any way.
8. In the event of the Student ID Card being lost, stolen or faulty, photo identification and student number must be provided at till point in order to make a purchase under the Catered Card Scheme.
9. The University has the right to change discounted items.





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