

THE BLUE ROOM

GRADUATION MENU 2025

Starters

- IOW heritage tomato, whipped feta, olive crumb, basil £9.00
- Chicken & Ham Hock terrine, fennel, caper & raisin gel, onion ash £11
- Whisky cured salmon, smoked tomato ketchup, puffed wild rice £11
- Carrot soup, pickled vegetables, coriander £8.50

Mains

- Leek mosaic, salsify, miso sauce, chive oil £17.50
- Sirloin of beef, black garlic, carrot, cottage pie, capers £24.00
- Chicken, New Forest mushroom, gnocchi, truffle jus £20.00
- Pan fried Seabream, pea velouté, spinach, samphire, tapioca cracker £21.50

Desserts £9.50

- Strawberry & elderflower, coconut foam
- Marmalade tart, cardamom ice cream, oat streusel, candied orange
- Chocolate fondant, raspberry, white chocolate soil
- Winchester honey parfait, blackberry, bee pollen

Whilst every effort has been made to ensure that the allergen information is correct and that accidental cross contamination does not occur, the University of Southampton cannot guarantee that food prepared on our premises or by our selected suppliers is done so in an entirely allergen-free environment. If you have any allergies intolerances or dietary requirements, please speak to a member of staff before ordering. Please ask member of staff for a full description/allergen menu if needed.

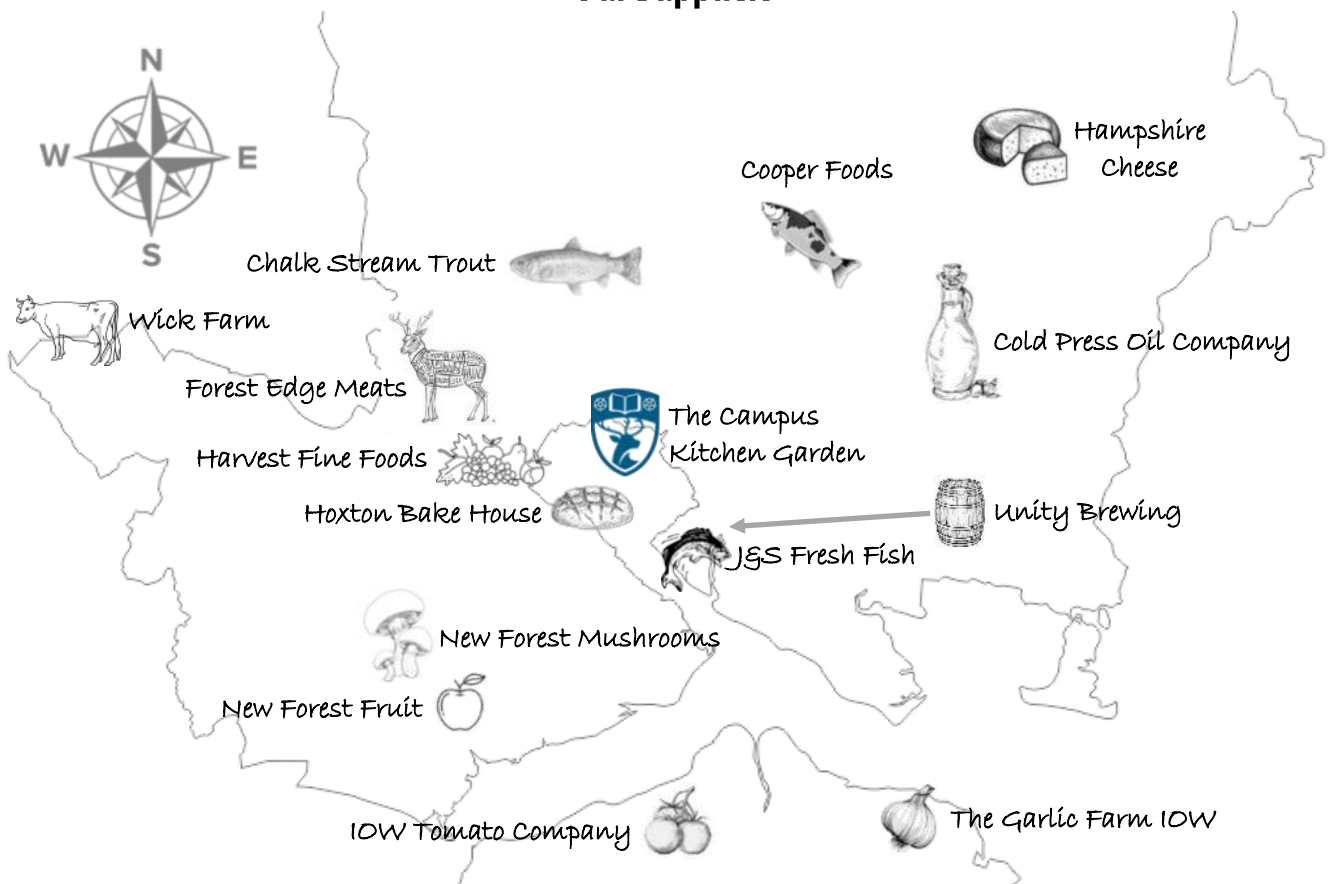
Our Story

Welcome to The Blue Room, our small sanctuary tucked away in the heart of campus, offering a space to escape the busyness of your day to day and relax over good food and conversation.

We are committed to providing a sustainable menu, offering home grown and local produce. We want to celebrate the seasons and use only the best and freshest foods and ingredients. It all starts in the Campus Kitchen garden with our fresh herbs, vegetables and fruit trees attentively grown and cared for by our exceptional team of chefs to be woven into our seasonal menus.

The attentive and knowledgeable staff are always on hand to provide personalised recommendations and make sure that every guest has an exceptional dining experience.

Our Suppliers



Wick Farm

The Campus Kitchen has partnered with Wick Farm located in the Avon Valley, south of Salisbury, to provide locally bred Aberdeen Angus and lamb. The herd of cattle spend their lives grazing the naturally occurring grasses and herbs in the water meadows alongside the river Avon, producing a calf each spring. The winter is spent indoors feeding on hay and silage produced on the farm. They are also supplemented with some home grown cereals as necessary.

Hoxton Bake House

Handmade artisan bread and bakery products—baked fresh every morning only 3 miles from campus. Darren and Florence founded their Hampshire based business in 2015 with a passion to open a bakery using only natural ingredients.