

THE BLUE ROOM

SUMMER MENU 2025

Starters

Barbecued Jersey Royals, caramelised shallot, spring onions £9.00

Chicken & Ham Hock terrine, asparagus, caper & raisin gel, onion ash £11

Crab Agnolotti, whey leeks, chive, chilli £11

Carrot soup, pickled vegetables, coriander £8.50

Mains

Leek mosaic, salsify, miso sauce, chive oil £17.50

Salisbury Lamb, Rainbow chard, pea puree, Lamb Shepherds pie £23.00

Roasted Chicken, truffle, sweetcorn, Old Winchester £19.50

Pan fried Seabream, courgette, champagne sauce, tapioca cracker £21.50

Desserts £9.50

Roasted rhubarb, lavender, coconut foam

Marmalade tart, Cardamom ice cream, oat streusel, candied orange

Chocolate fondant, raspberry, white chocolate soil

Goats curd parfait, texture of plum, fennel biscuit

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 require any further allergen information, please speak to a member of the service staff who will be happy to assist

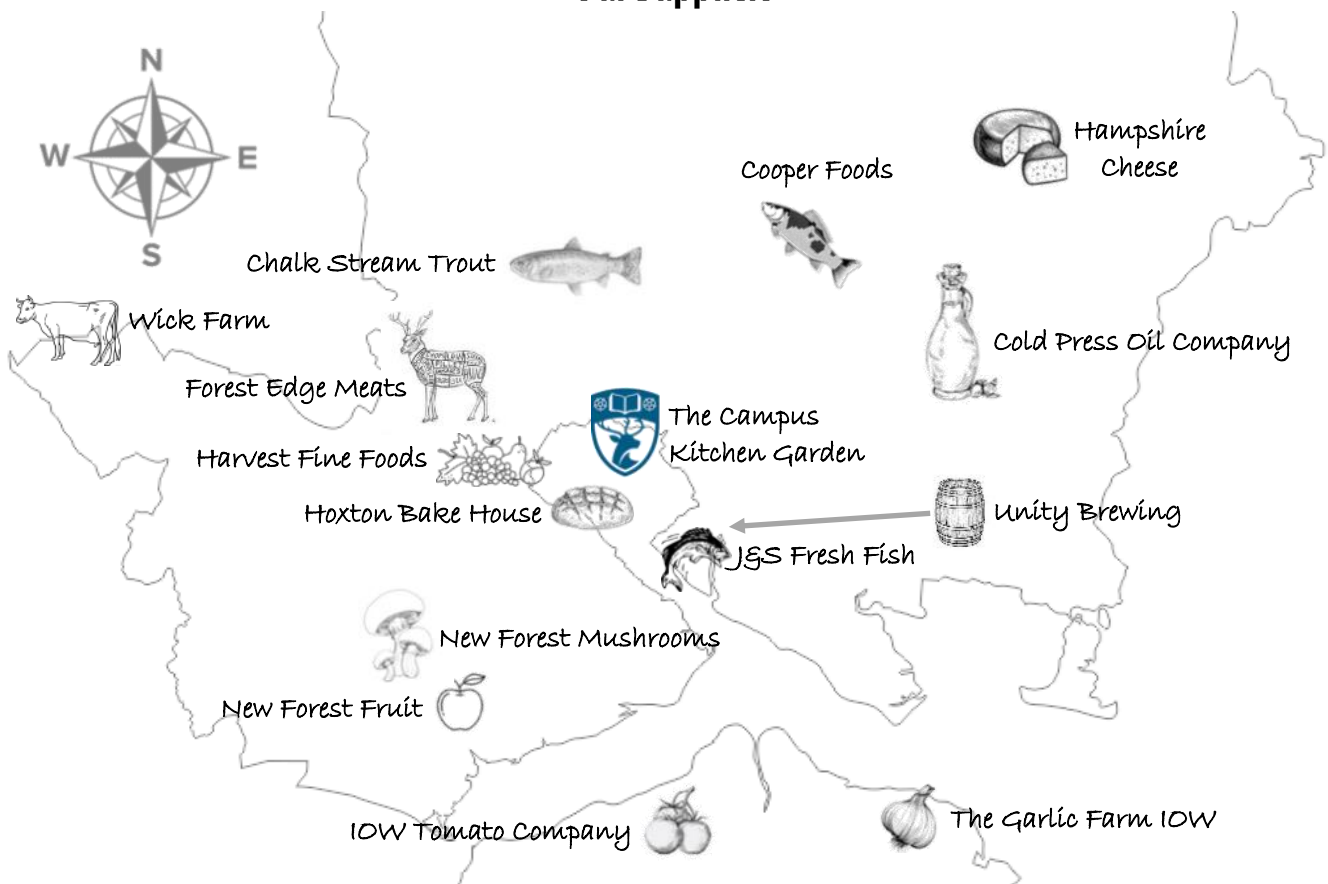
Our Story

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.