

Welcome to **taste.** Restaurant

Dinner Menu (GPs)



£28.00 per person

Dishes are subject to availability of produce; therefore, dishes could change slightly.

To Start

Carrot and cumin soup, micro-coriander, cumin yoghurt (V)(VG)(GF)

- or -

Gin and dill cured salmon, gin & tonic compressed cucumber, pickled baby beetroot, horseradish crème fraîche (**GF)

- or -

Sweetcorn & spring onion beignet, dressed tomatoes, tomato consommé, basil oil (V)



To Follow

Braised short rib of beef, butternut squash risotto, buttered kale, root vegetables crisps (**GF)

- or -

Pan seared sea bream, sauce vierge-dressed new potatoes, confit cherry tomatoes, stem broccoli, tomato, baby caper butter sauce (**GF)

- or -

Rotolo of pumpkin & squash, spinach & ricotta, tomato and oregano sauce, crispy kale, baby zucchini, sun-dried tomatoes (V) (**GF)



To Finish

Raspberry and almond tart, cotted cream, raspberry coulis (**GF)

- or -

Chocolate mousse, salted caramel, sable biscuit (**GF)

- or -

Apple & pear crumble, crème Anglaise (**GF)



Coffee and petit fours

Please advise us of any dietary requirements prior to dining.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. ** Can be adapted

Some of our dishes MAY contain nuts or other products which may cause an allergic reaction. If you require further information about any item on the menu, then please ask your waiter/waitress or seek clarification from the Restaurant Manager

STATEMENT OF INTENT REGARDING THE USE OF GENETICALLY MODIFIED FOODS

The college has a legal responsibility to inform its customers if food sold within the premises contains genetically modified maize or soya. Additionally, if the college is aware of the use of other genetically modified ingredients in food, customers will be informed accordingly. We actively source NON-genetically modified ingredients, including cooking oils.