



Sharer/ Bread

French onion & three cheese flatbread with rocket pesto and balsamic glaze

Starters:

Maple and miso sweetcorn & courgette fritters, satay dip, pickled radish and chilli salad

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Celeriac soup with spiced apple and bacon with treacle and beer bread

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Baked camembert, honey roasted figs & walnuts with rosemary and toasted ciabatta
(for 2 people to share, not to be sold individually)

Mains:

(All mains are served with a honey and thyme butternut squash fondant, caramelised cauliflower puree and buttered green beans)

Grilled pork tenderloin with chimichurri sauce

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Pan fried red mullet with sauce vierge

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Confit leek, mushroom and cheddar pie

Desserts:

Cheese selection

(cheddar, brie and stilton with crackers and homemade chutney)

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Almond and brown butter cake, spiced poached pear, praline with vanilla ice cream

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Clementine meringue pie, dark chocolate crumb, torched clementine with vanilla ice cream

£20.00 per person

October 19th – November 30th

** For allergen and intolerance advice, please speak to a member of college staff prior to ordering. Our dishes may contain nuts, nut traces, egg and wheat.

