



Two courses for £15  
Three courses for £18

### **Starters.**

Baked pear, blue cheese & walnuts

Mini Yorkshire pudding, sauteed chicken livers,  
caramelised onion gravy

Salmon & dill fishcake, Hollandaise sauce

Soup of the day

### **Mains.**

Baked cod, dauphinoise potatoes, mussel &  
shellfish sauce

Braised beef, baby onions & mushrooms,  
mashed potatoes

Butternut squash & shallot Thai curry  
with noodles

Roast cauliflower & chick pea salad

### **Sides.**

Cauliflower cheese

Buttered greens

All sides £2.75



College Restaurant of  
the Year Award 2024



### **Desserts.**

Treacle tart, lemon curd ice cream

Chocolate brownie, cherry sorbet

Steamed jam sponge, sauce Anglaise


**If you have a food allergy, please inform a member of  
the team or a manager.**

You can find our full allergen list on the QR code below,  
or speak to a member of the team to see a paper copy.



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