



Starter

Cheese on toast (V)

Confit artichoke hearts and goat's cheese, served on fresh homemade brioche finished with toasted pine nuts

Or

Black pudding

Black pudding croquette served with butternut squash velouté and chilli oil

Main

Scouse

Braised rump steak, charred roasted onion, glazed heritage carrots, pickled cabbage, fondant potato and red wine jus

Or

Tartiflette (V)

Spinach and ricotta with braised potatoes in a cream sauce, served with a side salad of pickled orange and rocket

Dessert

Brûlée

Mocha crème brûlée topped with caramelised sugar and served with a homemade lotus style biscuit

Or

Pears

Pears poached in red wine served with vanilla ice-cream and a red wine syrup

**** 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

(V) vegetarian

£23.50 per
head

May 8th & 15th, June 5th 2025