

Welcome to **taste.** Restaurant  
**Tasting Menu**  
**By**  
**Cameron Wright & George Stewart**



Tuesday 19<sup>th</sup> May 2026

**Arrival Snacks**

**Onion and rosemary morning roll**, shallot and parmesan croustade



**Sea bream tartare**, cucumber, horseradish, dill



**Truffle ravioli**, potato, thyme, jus



**Pan seared lamb saddle**

-or-

**Confit Cornish cod**

Terrine, courgette, broad bean



**To Follow**

**Elderflower sorbet**, meringue, raspberry



**Petit fours**

Salted caramel, blackberry, and thyme

**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.