

# Taste Restaurant

Dinner menu  
4<sup>th</sup> November 2021

## Amuse - Bouche

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Nasturtium soup, aged olive oil & sourdough croutes

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Tartlet of pepper & courgette ragout / warm cured salmon mixed leaves & pea shoots

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Duck terrine, fig chutney, toasted soda bread

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Home cured cod in Parma ham,  
mids, hispi, carrots, lemon, cucumber & capers

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Braised pork cheek in cider, fondant, peppered swede (£1.50supp)

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Ballotine of chicken, Autumn vegetables, potato galette,  
red wine & thyme jus

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Saffron poached pear, vanilla cream fraiche

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Chocolate Mousse, shortbread

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Citrus Tart, white chocolate cream, lemon syrup

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Petit fours & Coffee

£24.95

**TASTE**  
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Please make your server aware of any allergies or dietary requirements

Menu items subject to change and availability



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