

TAYLOR'S

MENU

**MAIN COURSE 22.00 | 2 COURSES 32.00 | 3 COURSES 42.00
6 COURSE SET MENU | 50.00**

SET MENU WINE PAIRING | 40.00

SNACKS | 6.00

Cured salmon & fennel tart. GF DF
Cured beef, parsnip, truffle gouda. GF

BREAD | 4.00

Malted brown loaf, chive. V GFO DFO

STARTERS

PARTRIDGE – Partridge breast, five spice, kale, plum. GF DF

CABBAGE - Winter cabbage, truffle gouda & cabbage fondue. V GF DFO

CRAB – Brown crab meat pate, apple & fennel salad, focaccia. GFO

RAVIOLI – King prawn & scallop ravioli, tomato & bacon hollandaise. (£4 supplement)

MAINS

VENISON – Venison haunch, beetroot, carrot, pomme anna. GFO DFO

SEABASS – Wild seabass, corn polenta, rainbow chard, celeriac.

RISOTTO – Pumpkin risotto, cavolo nero, carrot. V GF DFO

STEAK – Steak Diane, Taylor's chips, roast onion. (£5 supplement) GF DFO

SIDES | 5.00

Taylor's chips | Roast romanesque | Mixed kale.

DESSERTS

TART TATIN – Tart tatin, caramel ice cream. V

CHOCOLATE – Chocolate cake, poached plum, white chocolate & plum ice cream. V GF

CHEESE – Taylors cheese selection, crackers, chutney. V GFO (£7 supplement)

PETIT FOURS | 6.00

Please speak to a member of staff about any allergies or intolerances.

GF = Gluten Free GFO = Gluten Free Option | DF = Dairy Free DFO = Dairy Free Option | V = Vegetarian
A discretionary 10% service charge is added to all bills.