

TAYLOR'S

FINE DINING

Todays Bread

Seeded Whole Wheat with Malt & Honey Glaze, Manchete with Bacon, Rosemary Focaccia, Roast Garlic, Balsamic Gel, Whipped Butter

Pre-Starter

Oyster, Cauliflower, Lemon

Starter

Seasonal Squash Tikka, Coriander & Shallot Salad

Kloster Eberbach Estate, Riesling 2018, trocken £10 125ml

or

Crab Ravioli, Avocado, Lime Hollandaise

Macon Solutre, 2018, Burgundy, France £14 125ml

Main Course

Rose Veal Loin, Celeriac, Mushrooms

Long Barn Pinot Noir 2016, California £12 125ml

Or

Stone Bass Fillet, Samphire, Tomato, Clams, New Potato

Chablis 1er Cru Beauroy, Domaine Hamelin, 2017, Burgundy £15 125ml

Cheese £10

Lincolnshire Poacher, Greengage Chutney, Stilton, damson, Pont l'evêque, Cherry Jelly

Sherry or port £8 50ml

Dessert

Baked Apple & Squash, Blackberry, Ginger

Baumard Carte D'or, Coteaux Du Layon 'Loire' 2017 £8 50ml

or

Chocolate, Beetroot, Hazlenut

Moscatel de Setubal 'Portugal' 2016 £9 50ml

Petit Fours & Coffee

Chocolate Truffle, Black Forest Cherry, Black & White Brownie, Liquid Malteaser, Squash & Honey 99

£48 Per Person

Food Allergies & Intolerances; Please speak to our staff for advice