

TAYLOR'S

SUNDAY SET MENU

ALL 5 COURSES **40.00**

UPGRADE TO INCLUDE SNACKS & A GLASS OF FIZZ **50.00**

(OPTIONAL) SNACKS | 7.00

Kale, mushroom, truffle gouda. V GF DFO
Salmon & asparagus fritter, sweet chilli mayonnaise.

BREAD | 5.00

Malted brown loaf, black sesame butter, sherry & burnt leek butter. V GF O

STARTERS | 10.00

OCTOPUS – Salt & pepper octopus, lemon mayonnaise, charred greens. DF

VENISON – Roast muntjac, apple, red cabbage. GFO DF

SOUP – Cauliflower velouté, toasted almonds, wild garlic. V GF O

MAINS | 22.00

BEEF – Roast beef, Yorkshire pudding, roast potato, greens, cauliflower cheese, baked butternut squash, gravy. GFO

RAVIOLI – King prawn ravioli, crispy cockles, new season asparagus, parmesan cream.

CABBAGE – Spring cabbage, double barrel poacher, cabbage fondue, hash brown, alliums. V GF DFO

DESSERTS | 9.00

RHUBARB CRUMBLE – Rhubarb crumble, apple gelato. V

CHOCOLATE – Chocolate & olive oil cake, black olive caramel. V GF O

CHEESE – Taylors cheese selection, crackers, chutney. V GF O

PETIT FOURS | 5.00

Granny smith pastille V, dark chocolate & olive oil truffle V

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 | Game dishes may contain shot