

# TAYLOR'S

## SNACKS & BREAD

**BREAD** – Malted brown loaf, sesame butter 4.00 V

**FOCACCIA** - Toasted focaccia, roasted tomato hummus 4.00 DF VE 

**BEETROOT** – Beetroot & ricotta tart, horseradish 4.00 V

**CORN RIBS** – BBQ spiced corn ribs 4.00 GF DF VE 


**PRAWN** – Prawn custard, prawn ceviche, tomato, avocado 6.00 GF

**BONE MARROW** – Beef & bone marrow fritters, oyster mousse 6.00


**MULLIGATAWNY SOUP** – Mulligatawny soup, mint yogurt 4.00

## SMALL PLATES

### LOCAL FARM VEGETABLES

**SUMMER CABBAGE** – roast summer cabbage, mushroom custard, crispy cabbage, lemon 7.00 VE GF 

**BOSTON POTATO** – Boston new potato, truffle gouda, crispy onion 8.00 GF V

**ALLIUMS** – roast shallot, leek, Boston potato, spring onion, garlic confit. 8.00 GF DF VE 

**COURGETTE** – Courgette carbonara, Lord of the hundreds, burnt leek & black pepper. 7.00 V GF

## LARGE PLATES

### SIRLOIN STEAK

Garlic & Anchovy Butter, Bone marrow Fritter, Taylor's Chips, 24.00 GF

### MANGALITSA PORK LOIN STEAK

Garlic & Anchovy Butter, Bone marrow Fritter, Taylor's Chips, 24.00 GF

### TAYLOR'S BEEF BURGER

Manchete bun, truffle gouda, Taylor's burger sauce, pickled red onion, tomato, lettuce, chips. 16.00

### TAYLOR'S VEGAN BURGER

Manchete bun, bean & vegetable burger, pickles, tomato hummus, 'cheese' sauce, chips. 16.00 GF

## SUSTAINABLE SEAFOOD

**SCALLOP** – Loch Fyne hand dived scallop 'Carbonara', Bath Chaps, Lord of the Hundreds Cheese. 14.00

**SEA BASS** – Atlantic Sea bass, roast celeriac, mushroom, crispy chicken skin, Thai basil oil. 13.00 GF

**CORNISH CRAB** - Toasted focaccia, brown crab meat pâté, dressed white meat, Granny Smith apple. 11.00

## LOCALLY SOURCED MEATS

**LOIN** –Mangalitsa pork loin, alliums. 15.00 DF

**SAUSAGE** – Mangalitsa pork sausage, Boston potato, lardo, truffle gouda 12.00 DF

**PIGEON** - Pigeon breast, mushroom custard, 13.00 GF

**CHEF'S 10 COURSE TASTING MENU 70.00**

Wine Pairing 50.00

**3 COURSE SET MENU 35.00**

*(Includes bread & petit fours with our compliments)*

Including snacks & a glass of fizz 40.00

Wine Pairing 25.00

## TO START

Crab, Focaccia, Granny Smith

OR

Pigeon Breast, Mushroom Custard GF

## MAIN COURSE

Sea Bass, Celeriac, Thai Basil GF

OR

Sirloin Steak, Alliums DF

## DESSERT

Cardamon Parfait V

OR

Cheese Selection V

## DESSERTS

English cheese board 15.00 GFO V

Cucumber, white chocolate, lemon 4.00 GF V

Petit Fours 5.00 V GFO

Blackberry & lemon sorbet 5.00 GF DF VE 

Sticky toffee ice cream 7.00 V

Cardamon Parfait, Gooseberry 5.00 V GF

VE  = VEGAN GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN



A discretionary 10% service charge is added to all bills