

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

Smoked eel & beetroot cracker. GF
Kale, mushroom, truffle gouda. GF DFO V

BREAD | 4.00

Malted loaf, burnt leek butter, pickled red onion & port butter. V GF DFO

STARTERS

PORK – Bath chaps, romanesque, plum. GF DFO

CABBAGE – Spring cabbage, truffle raclette & cabbage fondue. V GF DFO

CRAB – Brown crab meat pate, sea trout & carrot chowder, granny smith, focaccia. GFO

RAVIOLI – King prawn & lobster ravioli, lobster bisque, crispy parmesan, dill. (£5 supplement)

MAINS

VENISON – Venison haunch, red cabbage, parsnip, rosemary mashed potato. DFO

RATATOUILLE – Ratatouille, potato fondant, courgette, aubergine. V GF DFO

HALIBUT – Curried halibut, cauliflower, Bombay potatoes, mango chutney. GFO DFO

STEAK – Bavette steak, roast onion, pepper sauce, Taylor's chips, cep mayonnaise, truffle gouda. GF DFO (£8 supplement)

SIDES | 5.00

Taylor's chips | Baked broccoli | BBQ spiced corn ribs

DESSERTS

TART TATIN – Tart tatin, blackberry crumble ice cream, parsnip crisp. V

SOUFFLE – Chocolate & banana souffle, tarragon. V GF

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

PETIT FOURS | 6.00

Blackberry & white chocolate truffle, Pineapple butterscotch, Liquid malteaser.

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.