TAYLOR'S

FINE DINING

Todays Bread

Wholemeal & Honey Loaf, Cheese & Onion Roll, Tomato Focaccia, Roast Garlic, Balsamic Gel, Whipped Butter

Pre-Starter

Mussels & Tomato

Starter

Sashimi Tuna, Pickles, Crispy Greens, Soy, Sesame

Gamay Noir ' New Zealand' 2018 £12 125ml

or

Poached Duck Egg Yolk, Partridge, Artichoke, Black Truffle

Pinot Noir, Famille Hugel 'Alsace' 2014 £14 125ml

Main Course

Venison Loin & Braised Shank, Parsnip, Salsify, Kale

Croze Hermitage Guigal 'France' 2016 £14 125ml

Or

Sea Bream Fillet, Cime Di Rapa, Squash, Bergamot

Chenin Blanc, Stellenbosch 'South Africa' 2018 £14 125ml

Cheese £10

Lincolnshire Poacher, Fruit Chutney, Stilton, Pear, Pont l'eveque , Apple Jelly

Sherry or port £8 50ml

Dessert

Grapefruit, Cinnamon Biscuit, White Chocolate Mousse

Piemont Moscato 'Italy' 2018 with Pamplemousse Rose £14

or

Chocolate, Mint, Hazelnut

Moscatel de Setubal 'portugal' 2016 £8 50ml

Petit Fours & Coffee

Chocolate Truffle, Chocolate Orange, Black & White Brownie, Liquid Malteaser, Parsnip 99

£48 Per Person

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

10% discretionary service