

## TAYLOR'S

Evening  
Menu  
31.05.24

**TASTING MENU** 90.00

**WINE PAIRING** 60.00

**APERITIF: NEGRONI OR KIR ROYALE** 15.00

### **SNACKS –**

**KALE** – Kale, mushroom, truffle gouda.

**HOGGET** – Hogget & mint fritter.

**TROUT** – Cured sea trout, radish.

**EEL** – Smoked eel, beetroot.

**BREAD** – Malted brown loaf, black sesame butter, burnt leek & sherry butter.

**ASPARAGUS** – Asparagus, jersey royals, wild mushrooms.

**RAVIOLI** - King prawn ravioli, crispy mussels, seaweed caviar, cheese sauce.

**COD** – Pan fried fillet of cod, caper butter sauce.

**BEEF** – Braised short rib, sesame dressing, radish.

**LAMB** – Roast spring lamb, alliums, potato puree, mint dressing.

### **OPTIONAL CHEESE COURSE | 17.00**

A selection of English cheeses served with homemade biscuits & chutney.

### **'STRAWBERRIES & CREAM'**

**WHITE CHOCOLATE** – White chocolate mousse, lemon, elderflower, cucumber.

### **PETIT FOURS**

Dark chocolate & olive oil truffle, sour apple jelly, white chocolate & malt truffle.

*A discretionary 10% service charge is  
added to all bills.  
Game dishes may contain shot.*