

# TAYLOR'S

Tasting  
Menu  
May 2024

**TASTING MENU** 90.00

**WINE PAIRING** 60.00

**APERITIF: NEGRONI OR KIR ROYALE** 15.00

## SNACKS –

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

**MORTADELLA** – Cep & pistachio mortadella, truffle mayonnaise.

**TROUT** – Cured sea trout, kohlrabi.

**EEL** – Smoked eel, beetroot.

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

**CRAB** – Crab, granny smith, focaccia.

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

**COD** – Roast cod, celeriac, blood orange, chicken reduction.

**LAMB** – Hogget & mushroom 'Shepherd's Pie'.

**BEEF** – Sirloin steak, carrot, red onion, risotto.

## OPTIONAL CHEESE COURSE | 17.00

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

**RHUBARB** – Rhubarb sorbet, lime leaf crème mousseline.

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

## PETIT FOURS

Liquid malteaser, tiramisu truffle, sour apple jelly.

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