

TAYLOR'S

SET MENU | 50.00

1 Course 22.00 | 2 Courses 30.00

SET MENU WINE PAIRING | 40.00

SNACKS

Hogget & mint fritter. DF
Kale, mushroom, truffle gouda. GF DFO V

BREAD

Malted brown loaf, black sesame butter, burnt leek & sherry butter. V GF O

STARTERS

BATH CHAPS – Bath chaps, apple, pickled seaweed. GF DF

SOUP – Celeriac velouté, crushed celeriac, pickled celeriac, tarragon. V GF DFO

KING PRAWN – King prawn ravioli, homemade paprika pasta, cheese sauce, tarragon oil. *(£3 supplement)*

MAINS

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

COD – Cod fillet, asparagus, jersey royal potatoes, wild mushrooms, caper butter sauce. GF DFO

CABBAGE – Spring cabbage, cep fondue, potato rosti. V GF DFO

SIRLOIN STEAK – Sirloin steak, roast onion, pepper sauce, crispy potatoes, truffle mayonnaise, pecorino. *(£10 supplement)*

DESSERTS

WHITE CHOCOLATE – White chocolate mousse, lemon & elderflower granita, cucumber. V GF DFO

STRAWBERRIES – Macerated strawberries, strawberry sorbet, basil cream, fresh raspberries, orange gel. V GF O DFO

CHEESE – Taylors cheese selection, crackers, chutney. V GF O (£9 supplement)

PETIT FOURS

Sour apple jelly V GF, white chocolate & malt truffle V, chocolate & olive oil truffle. V GF

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 | Game dishes may contain shot