

# TAYLOR'S

January  
Menu

03.02.24

**TASTING MENU** 90.00

**WINE PAIRING** 60.00

**APERITIF: NEGRONI OR KIR ROYALE** 15.00

## **SNACKS –**

Sashimi tuna, Squid ink.

BBQ beef, roast apple puree.

**BREAD** – Malted brown loaf, black sesame butter.

**BEETROOT** – Beetroot risotto, horseradish cream, goat's cheese.

**HADDOCK** – Smoked haddock & leek scotch egg.

**RAVIOLI** – King prawn ravioli, cheese sauce, crispy cockles.

**COD** – Cod fillet, celeriac, orange.

**DUCK** – Roast duck breast, haggis, carrot.

## **OPTIONAL CHEESE COURSE | 17.00**

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

**CUCUMBER** – White chocolate mousse, cucumber, lemon granita.

**CHERRY** – Frozen cherry parfait, chocolate mousse.

## **PETIT FOURS**

Liquid malteaser

Passionfruit & lime leaf tart

Heather & white chocolate truffle

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