

TAYLOR'S

SET MENU

ALL 5 COURSES **40.00**

UPGRADE TO INCLUDE SNACKS & A GLASS OF FIZZ 50.00

WINE PAIRING 30.00

(OPTIONAL) SNACKS | 7.00

Kale, mushroom, truffle gouda. V GF DFO
Leek arancini, burnt leek mayonnaise. V

BREAD | 5.00

Malted brown loaf, black sesame butter. V GFO

STARTERS | 10.00

SALMON – Seared salmon fillet, soy, sesame, pickled carrot, cashew nuts. GFO DF

PARPADELLE – Parpadelle, venison ragu, truffle gouda, parsnip crumb.

SOUP – Broccoli velouté, roast purple sprouting broccoli V GFO

MAINS | 22.00

VENISON – Roast muntjac, venison pie, truffle croquette, kale. GFO DF

STEAK DIANE – Steak Diane, potato chips, baked purple sprouting broccoli, burnt leek mayonnaise. GF

MONKFISH – Curried monkfish, roast cauliflower, lime yoghurt. GF DFO

WELLINGTON – Vegetable wellington, leek, wild mushroom, tomato fondue. V

DESSERTS | 9.00

WHITE CHOCOLATE – White chocolate mousse, macerated cucumber, lemon granita, dill. V GF

CARROT – Carrot parfait, blood orange, cumin tuille. V GFO

CHEESE – Taylors cheese selection, crackers, chutney. V GFO

PETIT FOURS | 5.00

Liquid malteaser v, rhubarb & custard tart v, dark chocolate & olive oil truffle v

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