

## TAYLOR'S

Evening  
Menu  
29.08.24

**TASTING MENU** 90.00

**WINE PAIRING** 60.00

**APERITIF: NEGRONI OR KIR ROYALE** 15.00

### SNACKS –

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

**BETROOT** – Beetroot & smoked eel cracker.

**VENISON** – Venison tartare, radish, anchovy dressing.

**PORK** – Crispy pork, pineapple.

**BREAD** – Malted loaf, burnt leek butter, pickled red onion & port butter.

**CRAB** – Brown crab meat pate, sea trout & carrot chowder, granny smith, focaccia.

**RAVIOLI** – King prawn & lobster ravioli, lobster bisque, crispy parmesan, dill.

**HALIBUT** – Curried halibut, cauliflower, mango & pineapple chutney.

**PORK** – Bath chaps, romanesque, plum.

**VENISON** – Venison haunch, red cabbage, parsnip, rosemary mashed potato.

### OPTIONAL CHEESE COURSE | 17.00

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

**SOUFFLE** – Chocolate & banana souffle, tarragon.

**TART TATIN** – Tart tatin, blackberry crumble ice cream, parsnip crisp.

### PETIT FOURS

Blackberry & white chocolate truffle,

Pineapple butterscotch,

Liquid malteser.

*A discretionary 10% service charge is  
added to all bills.*