

TAYLOR'S

Menu

Spring 2024

TASTING MENU 90.00

WINE PAIRING 60.00

APERITIF: NEGRONI OR KIR ROYALE 15.00

SNACKS –

KALE - Kale, mushroom, truffle gouda.

FRITTER – Salmon & asparagus fritter.

PORK - Pork & apple dumpling.

“COTTAGE PIE”

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TUNA – Sashimi tuna tartlet, wasabi, radish.

BREAD – Malted brown loaf, black sesame butter and rosemary & paprika butter.

LOBSTER – Lobster pannacotta, tabasco, dill.

RAVIOLI – King prawn ravioli, saffron pasta, crispy cockles, parmesan cream.

SALMON – Roast salmon, sprout tops, cauliflower.

OCTOPUS – Octopus, potato, paprika, lemon.

VENISON – Roast muntjac, apple, parisienne potato, venison & red cabbage fritter.

OPTIONAL CHEESE COURSE | 17.00

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

BLACK OLIVE – Black olive caramel & cherry tart.

RHUBARB – Poached rhubarb, basil crema, artichoke ice cream.

PETIT FOURS

Liquid malteaser, granny smith pastille, dark chocolate truffle.

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

Game dishes may contain shot.