

# TAYLOR'S

Tasting  
Menu  
July 2024

AVAILABLE WEDNESDAY – SATURDAY EVENING & SATURDAY LUNCHTIME

**TASTING MENU** 90.00

**WINE PAIRING** 60.00

**APERITIF: NEGRONI OR KIR ROYALE** 15.00

## SNACKS –

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

**BEETROOT** – Salt baked beetroot & smoked eel cracker.

**TUNA** – Sashimi tuna tart, radish, wasabi.

**PORK** – Pork cheek & smoked cheddar croquettes, pineapple.

**BREAD** – Malted brown loaf, caramelised onion butter.

**CRAB** – Crab pate, dressed white meat, focaccia, granny smith.

**PRAWN** – King prawn ravioli, parmesan cream, crispy cheese, tarragon.

**MONKFISH** – Curried monkfish, cauliflower, mango chutney, curry sauce.

**SHEPHERD'S PIE** – Shepherd's pie, truffle potato, mint.

**PORK** – Pork loin & belly, gooseberry, romanesque.

## OPTIONAL CHEESE COURSE | 17.00

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

**APRICOT** – Apricot, frangipane, crème anglaise.

**STRAWBERRY** – Fresh strawberries, white chocolate, lemon.

## PETIT FOURS

Rum & date truffle, dark chocolate & olive oil truffle, liquid malteaser.

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