

TAYLOR'S

FINE DINING

EXAMPLE GAME MENU 65.00 | 100.00 INCLUDING WINE

Snacks

Hoffman & Rathbone Classic Cuvée, 2014, Sussex

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Jugged Hare, Sweet Potato, Parsley Root

Liatiko Red, Aggelis Vineyard 2019, Lyrorakis, Crete

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Venison Liver, Alliums, Puntarella

Te Mata Estate Syrah, 2019, Hawkes Bay, New Zealand

—

Partridge, Cep Custard, Crosnes, Black Garlic

'Koueveld' Petit Verdot, Pella, 2014, Stellenbosch, South Africa

—

Wild Duck, Red Cabbage, Apple, Carrot

Bobal Icon, Vega, Tolosa, 2019, Manchuela, Spain

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Pheasant, Mangalitsa Bacon, Chervil Root, Cime di Rapa

Terradora Aglianico IGT, 2018, Campania, Italy

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CHEESE | 15.00

Lincolnshire Poacher, Colston Bassett Stilton, Lindum, Rachel & Tunworth

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Tart Tatin, Damson Gin Ice Cream

Taylor's 'Sloegasm'

—

Bread & Butter Pudding

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Petit Fours

Chambers, Rosewood Vineyard, Rutherglen Muscat, Muscat Rouge, NV

Please speak to a member of staff about any allergies or intolerances.
10% discretionary service charge will be added to your bill.