

TAYLOR'S

SET MENU | 50.00

1 Course 22.00 | 2 Courses 30.00

SET MENU WINE PAIRING | 40.00

AVAILABLE WEDNESDAY – SATURDAY EVENING & SATURDAY LUNCHTIME

SNACKS

Smoked eel & beetroot cracker.
Kale, mushroom, truffle gouda. GF DFO V

BREAD

Malted brown loaf, caramalised onion butter. V GFO DFO

STARTERS

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

CABBAGE - Spring cabbage, double barreled poacher, cep fondue V GF DFO

RAVIOLI – King prawn ravioli, parmesan cream, crispy cheese, tarragon. (£3 supplement)

MAINS

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

CARROT – Carrot a l'orange, pomme anna, soy marinated carrot, cumin, cardamon. V GF DFO

MONKFISH – Curried monkfish, cauliflower, mango chutney, curry sauce. GF DFO

STEAK – Bavette steak, roast onion, pepper sauce, crispy potato, truffle raclette. GF DFO (£5 supplement)

DESSERTS

ICE CREAM – Cauliflower ice cream, parsnip ice cream, shortbread, red pepper. V GF DFO

STRAWBERRY – Fresh strawberries, white chocolate, lemon. V

CHEESE – Taylors cheese selection, crackers, chutney. V GFO (£7 supplement)

PETIT FOURS

Dark chocolate & olive oil truffle V GF, Liquid malteaser V, Rum & date truffle. V GF

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.