



TAYLOR'S

SNACKS & BREAD

BREAD – Malted Brown Loaf, Black Sesame Butter
5.00 *VEO V* 

CORN RIBS – BBQ Spiced Corn Ribs 5.00 *VE GF DF* 

MUSHROOM – Mushroom Cappuccino, Cheese
Sauce, Burnt Leek 6.00 *V*

BEEF – BBQ Beef Fritter, Caramelised Apple Puree
7.50

TUNA – Sashimi Tuna, Squid Ink 7.50

LARGE PLATES

SIRLOIN STEAK

Sirloin Steak, Taylor's Chips, Pepper Sauce, Chive Butter,
BBQ Beef Fritter 29.00 *GFO*

TAYLOR'S BEEF BURGER

Manchete Bun, Brie, Taylor's Burger Sauce, Pickles,
Tomato, Lettuce, Chips. 19.00

COD

Cod Fillet, Celeriac, Mushroom, Orange 21.00 *GF*

ROAST BEEF

Roast Beef, Yorkshire Pudding, Roast Potato, Carrot,
Greens, Cauliflower Cheese, Gravy 19.00 *GFO*

BEETROOT RISOTTO

Beetroot Risotto, Horseradish, Goats Cheese 18.50 *GF V*

SMALL PLATES

LOCAL FARM VEGETABLES

BEETROOT – Beetroot Risotto 8.00 *V*

CAULIFLOWER – Cauliflower Cheese, Alliums 7.00 *V*

CELERIAC – Celeriac Fondant, Celeriac Puree, Celeriac
& Orange Salad 7.50 *V*

CABBAGE – Purple Savoy Cabbage, Crispy Greens,
Caramelised Onion, Double Barrel Poacher 7.00 *V*

CAULIFLOWER LEAF – Cauliflower Leaf Velouté,
Parsley 7.00 *V*

SUSTAINABLE SEAFOOD

COD – Cod Fillet, Celeriac, Mushroom 10.50 *GF*

PRAWN – King Prawn Ravioli, Cheese Sauce, Crispy Cockles
11.00

HADDOCK – Smoked Haddock & Leek Scotch Egg 11.00

LOCAL MEAT

VENISON – Venison Haunch, Haggis, Carrot 9.00

DUCK – Duck Breast, Roast Apple, BBQ Spiced Potato 12.00

Chefs 10 Course Tasting Menu 90.00

(MUST be taken by the whole table)

Wine Pairing 60.00

5 COURSE SET MENU 40.00

(MUST be taken by the whole table)

Upgrade to snacks & a glass of fizz 50.00

Wine Pairing 25.00

BREAD

Malted Brown Loaf, Black Sesame Butter *V*

TO START

King Prawn Ravioli, Cheese Sauce, Crispy Cockles

OR

Beetroot Risotto, Horseradish, Goat's Cheese *GF*

MAIN COURSE

Cod, Celeriac, Mushroom, Orange *GF*

OR

Roast Beef, Yorkshire Pudding, Roast Potato, Carrot,
Greens, Cauliflower Cheese, Gravy *GFO*

DESSERT


Cherries & Chocolate *V*

OR

Cheese Selection, Homemade Crackers *V GFO*

PETIT FOURS

DESSERTS

Lemon Granita *(in a cup)* 5.00 *VE GF DF* 

Cucumber, White Chocolate, Lemon *(in a cup)* 5.00 *GF*

Cherries & Chocolate 8.50

Petit Fours 6.00 *V GFO*

Cheese Selection, Homemade Crackers 12.00 *V GFO*