



# 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*

### VENISON

Venison Haunch, Haggis, Carrot 19.00

### 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

Duck Breast, Haggis, Carrot *GF*

### 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*