

TAYLOR'S

Evening
Menu
November

TASTING MENU 90.00

WINE PAIRING 60.00

APERITIF: NEGRONI OR KIR ROYALE 15.00

SNACKS –

BEEF – Cured beef, parsnip, gouda.

SALMON – Cured salmon & fennel tart.

PORK – Crispy pork & apple cracker, pork dumpling.

BREAD – Malted brown loaf, chive sesame butter.

CRAB – Brown crab meat pate, apple & fennel salad, focaccia.

RAVIOLI – King prawn & scallop ravioli, tomato & bacon hollandaise, basil.

SEABASS – Wild seabass, corn polenta, rainbow chard.

PHEASANT – Chinese spiced pheasant leg, kale.

VENISON – Venison haunch, carrot, pomme anna, beetroot ketchup.

OPTIONAL CHEESE COURSE | 17.00

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

CHOCOLATE – Chocolate cake, poached plum, white chocolate & plum ice cream.

TART TATIN – Tart tatin, caramel ice cream.

PETIT FOURS

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