

TAYLOR'S

April/May 2024
Menu

TASTING MENU 90.00

WINE PAIRING 60.00

APERITIF: NEGRONI OR KIR ROYALE 15.00

SNACKS –

KALE – Kale & mushroom, truffle gouda.
PEA- Pea & ham soup.

TUNA – Sashimi tuna, wasabi, radish.

EEL – Smoked eel, lovage, lemon.

BREAD – Malted brown loaf, black sesame butter, burnt leek & sherry butter.

CRAB – Crab, granny smith, focaccia.

RAVIOLI- King prawn ravioli, paprika pasta, cheese sauce.

SEA TROUT – Curried sea trout, cauliflower puree, onion pakora.

VENISON – Venison kofta, hummus, pomegranate.

LAMB – Roast loin of hogget, red onion risotto, wild garlic.

OPTIONAL CHEESE COURSE | 17.00

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

RHUBARB – Rhubarb sorbet, sweet woodruff mousse.

STRAWBERRY – Compressed strawberries, white chocolate & asparagus ice cream.

PETIT FOURS

Liquid malteaser, blood orange fruit pastille, dark chocolate & olive oil truffle.

A discretionary 10% service charge is
added to all bills.
Game dishes may contain shot.