

TAYLOR'S

SET MENU

ALL 5 COURSES 40.00

UPGRADE TO INCLUDE SNACKS & A GLASS OF FIZZ 50.00

WINE PAIRING 30.00

(OPTIONAL) SNACKS | 7.00

Kale, mushroom, truffle gouda. V DF
Pea & ham soup.

BREAD | 5.00

Malted brown loaf, black sesame butter, burnt leek & sherry butter. V GFO

STARTERS | 10.00

RAVIOLI – King prawn ravioli, crispy cockles, cheese sauce.

ASPARAGUS – Asparagus, lemon & parmesan custard, oyster mushroom, jersey royals. V GF DFO

MAINS | 22.00

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

SEA TROUT – Curried sea trout, roast cauliflower onion pakora. DFO GFO

CABBAGE – Spring cabbage, double barrel poacher, cabbage & cep fondue, truffle hash brown. V GF DFO

DESSERTS | 9.00

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

CHEESE – Taylors cheese selection, crackers, chutney. V GFO

PETIT FOURS | 5.00

Liquid malteaser V, blood orange fruit pastille V, dark chocolate truffle. V

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 | Game dishes may contain shot