

Tasting Menu

Scallops

Pan seared scallops, Ras el hanout, salt baked carrots, hazelnuts

M, NU, SU, F

FIRESTONE, Riesling, Central Coast, America, 2013

Rabbit

Poached loin, leg rillettes, textures of damson, granola

G, NU, MU, SU

FLEURIE: La Madone, Georges Deboeuf, France, 2013

Monkfish

Pan roasted monkfish tail, spiced cauliflower, brassicas, mussels, almonds

F, M, MO, SU, NU

KATNOOK: FOUNDER'S BLOCK ~ Chardonnay, Coonawarra, Australia, 2013.

Beef

Sirloin of beef, slow cooked ox cheek, Roscoff onion, cavolo nero

SU, M,

PEÑA ROBLE: Tempranillo, Ribera Del Duero, Spain, 2013

Rose Geranium

Rose geranium mousse, blueberry sorbet

M, E, SU, G

Cherry

Kirsch cherries, pistachio cake, cherry sorbet, pistachio crumb

E, M, G, NU

RASTEAU: Domaine de Beurenard, Chateauneuf-du-Pape, France. 2011

Cheese

A selection of English and French artisan cheeses

M, G, NU, E

Taylor's 20 Years

This menu is designed to be taken by the whole table at £75.00 per person.
A flight of wines to accompany the menu is available at £50.00 per person.

Seasonal Menu

Starter

Crab

Dressed Cornish crab, celeriac, apple, garden wood sorrel
CR, M, G, SU, E

Scallop

Pan seared scallop, Ras el Hanout, salt baked carrots, hazelnuts
M, NU, SU, F

Rabbit

Poached loin, leg rillettes, textures of damson, granola
G, NU, MU, SU

Quail

Breast of Quail, confit leg bon-bon, sweetcorn, smoked bacon
E, M, G, SU

Main Course

Monkfish

Pan roasted monkfish, spiced cauliflower, brassicas, mussels, almonds
F, M, SU, MO, NU

John Dory

Pan fried John Dory, confit fennel, confit pink fir potatoes, baby squid, truffle
F, M, G, SU

Beef

Sirloin of beef, slow cooked ox cheek, Roscoff onion, cavolo nero
SU, M,

Pigeon

Pan roasted pigeon, leg meat cannelloni, beetroot, bok choy, tonka bean
M, SU, G, E

Dessert

Blackberry

Iced blackberry parfait, sorrel, blackberry and liquorice sorbet
M, NU, E

Cherry

Pistachio cake, kirsch cherries, cherry sorbet
E, M, G, NU

Chocolate & chicory

Dark chocolate ganache, chicory mousse, whole milk ice cream
E, M, G, NU

Cheese

A selection of six English and French artisan cheeses (£15 supplement as an additional course)
M, E, NU, G, E

Coffee & Homemade Petit Fours £4.50 per person

Two course menu £44.95 per person

Three course menu £59.95 per person

A supplement will be applicable when inclusive package guests choose from this menu