



## **Taylor's Autumn Supper Club**

**Thursday 30<sup>th</sup> October 2025**

**£35 per person**

### **Cream of Leek, Mussel and Potato Soup**

Served with crusty bread <sup>(1)(7)(9)(14)</sup>

### **Fennel cured Duck Breast**

Sliced thinly & served with Plum Sauce <sup>(1)(6)(12)</sup>

### **Foraged Mushrooms**

With Orzo Pasta, Olive Oil, Garlic, White Wine & Parmesan <sup>(1)(7)(9)(12)</sup>

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### **Escalope of Veal with Tarragon & White Wine**

finished with Cream, buttery Potato Mash, Honey glazed Carrots

<sup>(7)(9)(12)</sup>

### **Taylor's Giant Fishcake**

with Parsley Sauce, sprouting Broccoli <sup>(1)(3)(4)(7)(9)</sup>

### **Autumn Vegetable Chilli**

with a rich Sauce of Tomatoes, Garlic, Chilli & Cumin served with Jasmine Rice & minted Yoghurt <sup>(7)(9)</sup>

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### **Brioche, Honey & Pecan Pudding**

Served with pouring Cream <sup>(1)(7)(8)</sup>

### **Homemade Meringues & Vanilla Ice Cream**

with molten Colombian dark Chocolate, caramelised Hazelnuts

<sup>(3)(7)(8)(12)</sup>

### **Polenta coated deep fried Mozzarella**

With spiced Pear Chutney

<sup>(3)(7)</sup>

*For parties of 6 or more a discretionary 10% service charge will be added to your bill*

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans  
(7) Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs