

Taylor's French Supper
Thursday 8th October 2026
£35 per person

For the table: Crusty French Bread

Soupe de Champignons sauvage
Wild Mushroom Soup (7)(9)

Parfait de Truite fumée et Aneth
Smoked Trout & Dill smooth Pâté (3)(4)(7)

Salade de Foie de Poulet
Warm Salad of Chicken Livers, Garlic & Rosemary (7)(10)(12)

Bouillabaisse
Fresh Fish Stew served with Garlicky Saffron Mayonnaise & crusty Bread
(1)(2)(3)(4)(9)(12)(14)

Cassoulet du Canard
Slow cooked Bean Stew with Duck & Sausage, Potato Boulangère
(7)(9)

Tartiflette avec Poireaux
Baked Leek, Potato, Reblouchon Cheese & Garlic Cream Pie (7)

Crêpes Suzette
Pancakes with a buttery Orange & Brandy Sauce, served with Vanilla Ice Cream (1)(3)(7)(12)

Brie de Meaux
Brie with baked Apple and Golden Sultanas (7)(12)

Crème à Pithiviers Fruits de Saison
Autumn Fruit Puff Pastry Stack filled with Custard & dusted with flaked Almonds
(1)(3)(7)(8)(12)

***A discretionary 10% service charge will be added to your bill to help us support our team through rising costs.
It's entirely optional and shared fully with staff — just let us know if you'd prefer it removed.***

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