



THE TAYBERRY SUMMER MENU

- Chef's Daily Baked Bread -

- Amuse Bouche -

TO START

12h Confit Pork Cheek, Cauliflower Puree, Black Sesame, Roasted
Cauliflower

Black Isle Beef Carpaccio, Parmesan, Cep Crumb, Foraged Mushrooms

Risotto of Brown Crab, Bisque, Avocado Ice-Cream, Caviar

Goats Cheese Panna Cotta, Beetroot, Pickled Strawberry, Buckthorn
Dressing

TO FOLLOW

Wye Valley Asparagus, Summer Vegetables, Pasta, Hen Egg, Parmesan
Cream

Chicken Paupiette, Fennel Stuffing, Crispy Polenta, Orange Reduction

Slow Cooked Short Rib of Beef , Onions, Shallot Jam , Pommes Elizabeth

Pan Roast Cod, Sweetcorn Bhaji, Courgette, Baby Tomatoes, Lemongrass
and Ginger Fumet

TO FINISH

Pittormie Strawberry Cheesecake, Balsamic Ice Cream, Poached
Strawberry, Basil

“Death by Chocolate Brownie”, Snickers Ice Cream, Ganache, Popcorn,
Caramelised Banana Puree

Trio of Devonick Dairy Cheeses, Pickled Walnut, Petit Waldorf, Grape,
Rosemary & Sea Salt Lavosh

2 courses £28

3 courses £36

*If you have any allergies or dietary requirements
please tell a member of staff and they will be happy to help you*