Taylors at The LAST
CONTEMPORARY FINE DINING

Sunday Lunch 1st November

2/3 Courses £45 /49

Starters

Twice Baked Black Baron Bigod Cheese Souffle

Roasted Delica Pumpkin, Fig, Kale, Whipped Tofu, Pumpkin Seeds

Norfolk Black Chicken Leg Terrine, Piccalilli, Toast

Mackerel; Torched & Pate, Celeriac Remoulade, Beetroot, Rye Cracker

Cod Cheeks, Sweetcorn & Saffron Veloute, Puffed Rice

Mains

Sharing Roast for 2 - Roasted Hevingham Chateaubriand of Beef, Ox Cheek Stuffed Yorkshire Pudding, Montgomery Cheddar Cauliflower Cheese, Herb Roasted Carrots, Potato Terrine, Seasonal Greens, Celeriac Puree, Gravy (£20 supplement)

Supreme of Norfolk Black Chicken, Herb Roasted Carrots, Potato Terrine, Seasonal Greens, Celeriac Puree, Yorkshire Pudding, Gravy

Tyler's Porchetta, Herb Roasted Carrots, Potato Terrine, Seasonal Greens, Celeriac Puree, Yorkshire Pudding, Gravy

Salt Baked Celeriac, Herb Roasted Carrots, Pomme Puree, Seasonal Greens, Celeriac Puree, Yorkshire Pudding, Red Wine Reduction

Pan Seared Fillet of Sea Bass, Pomme Puree, Sea Beet, Tender Stem, Dill Beurre Blanc

Sides (£7 each)

Smoked Norfolk Dapple Cauliflower Cheese

Parmesan & Truffle Fries

Pomme Puree

Desserts

Fig Tarte Tatin, Milk Sorbet

Sticky Toffee Pudding, Poached Pear, Clotted Cream Ice Cream

Cardamom Panna Cotta, Poached Plum, Clementine, Pinenut Brittle

Baron Bigod, Rye Cracker, Fig and Walnut Loaf, Chutney

Please inform the front of house team of any food and dietary requirements. Some dishes can be made gluten free or dairy free.

A discretionary service charge of 10% will be added to the bill