

THE TAYBERRY



START

Arbroath Smokie Cannoli

Heritage Beetroots, Daikon, Avocado

Smoked Chicken Mousseline

Cavaletti, Scottish Mussels, Wild Mushrooms, Soya Beans

Confit Lamb Belly

Carrot Purée, Crowdie, Radish, Mint

MAIN

Barbecued East Coast Mackerel

Fennel, Couscous, Kohlrabi, Orange Butter, Velvet Crab Sauce

Poached Miso Glazed Monkfish & Crispy Pork Jewel

White Turnip, Choi Sum, Cannellini Beans, Thai Coconut Froth

Slow Braised Angus Beef

Creamed Potato, Garlic Confit, Alliums, Sauce Périgieu

16oz Chateaubriand

carved for two. limited availability. £69 supplement

CHEESE

The Wee Comrie

Apricot, Almond and Apricot Cake, Honey & Glenturret Coulis

DESSERT

Broken Strawberry Cheesecake

Elderflower & Strawberry Sorbet, Scottish Berries

Cherry Parfait

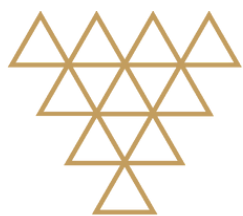
Chocolate Cremieux, Kirsch, Katy Rodger's Yoghurt, Crue de Coco Tuile

2 COURSE £40

3 COURSE £50

4 COURSE £60

ACCOMPANYING WINE FLIGHT £40



THE TAYBERRY

MARKET MENU

lunch only



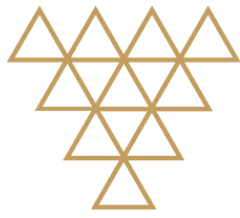
Chef's Market Menu changes sporadically,
depending on what is available to us

The 3 Course Market Lunch Menu

Starter, Main Course, Dessert

Market Lunch Menu

MARKET MENU £30



THE TAYBERRY

TASTING MENU

Chef's Tasting Menu is a celebration of the seasons, and showcases Chef's philosophy, "It's all about taste!"

The 6 Course Tasting Menu Presents

Amuse Bouche, Starter, Fish Course, Main, Cheese, and Dessert

Created by Chef Adam Newth and his kitchen team, the Tasting Menu is a journey through Scotland's unique seasonal larder.

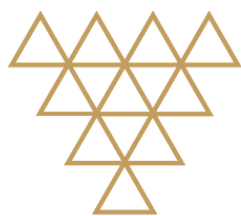
Please allow at least 2 hours to enjoy the experience. Should you have any food allergies or specific preferences, please let us know.

Wine Pairings

Together, The Tayberry Team and Liberty Wines have crafted a perfect wine pairing to complement each course of our tasting menu. You shall enjoy a different wine with each course, and finish with one of our exclusive liqueurs.

TASTING MENU £75
ACCOMPANYING WINE FLIGHT £50





THE TAYBERRY

VEGETARIAN

Heritage Beetroots

Avocado Purée, Raddish, Bric Pastry

Carrot & Cardamon Veloute

Crowdie, Mustard Cress

Wild Mushroom Arrancini

Alliums, Picked Shallot, Roast Garlic Purée

Caramelised Fennel Tatin

Cherita Tomatoes, Couscous

Broken Strawberry Cheesecake

Elderflower & Strawberry Sorbet, Scottish Berries

Cherry Parfait

Chocolate Cremieux, Kirsch, Katy Rodger's Yoghurt, Crue de Coco Tuile

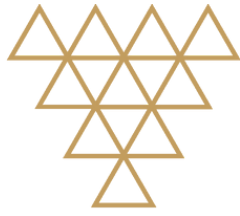


2 COURSE £40

3 COURSE £50

4 COURSE £60

6 COURSE TASTING MENU £75



THE TAYBERRY

COCKTAILS



Tonka Mahattan

Sweet Vermouth, Tonka Bean Rum Liqueur, Bitters, Cherry

Tropatini

Passionfruit & Mango Gin Liqueur, Pineapple, Vanilla Vodka, Prosecco

Tayberry & Elderflower Kir Royale

Exclusive Tayberry Gin Liqueur, Elderflower Vodka Liqueur, Prosecco

Mary Goes Korean

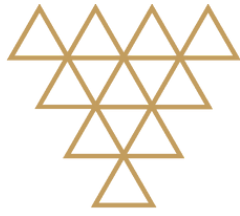
Toll House Vodka, Tomato Juice, Sriracha, L&P, Cucumber

Winter Spiced Negroni

Cranberry Spiced Gin Liqueur, Campari, Vermouth, Orange

The White Collar

Toll House Vodka, Fresh Cream, Kahlua, Coffee



THE TAYBERRY

MOCKTAILS



Broughty Ferry Breeze

Pineapple, Orange, Pomegranate Cordial, Abstinent Mule

Bloody Shame

Tomato Juice, Sriracha, L&P, Cucumber

Apple Ginky

Apple Juice, Ginger, Cinamon, Lime

£9