

The logo for 'la TABERNA fire & feast' is centered at the top. It features the word 'la' in a lowercase, orange, serif font, followed by a stylized orange leaf icon. Below this, the word 'TABERNA' is written in a large, bold, orange, serif font. At the bottom of the logo, the words 'fire & feast' are written in a smaller, lowercase, orange, serif font.

la TABERNA fire & feast

Mulled elder on arrival

TO START

Spiced no-dig pumpkin soup, garden apple, gruyère gougères, smoked crème fraîche, parsnip crisp, homemade sourdough, whipped beetroot butter

THE MAIN EVENT

COOKED OVER THE FIRE ON THE SOMERSET GRILL

Sirloin strips raclette, no-dig potatoes, carrots, cucumber chutney, padron peppers, croutons, cured meats

TO FINISH

Baked Alaska, Somerset apple, salted caramel parfait, meringue, kirsch

Three courses 75pp

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la TABERNA fire & feast

Vegetarian

Mulled cider on arrival

TO START

Spiced no-dig pumpkin soup, garden apple, gruyère gougères, smoked crème fraîche, parsnip crisp, homemade sourdough, whipped beetroot butter

THE MAIN EVENT

COOKED OVER THE FIRE ON THE SOMERSET GRILL

Glazed radicchio raclette, courgette, squash, smoked tofu skewers, no-dig potatoes, carrot, cucumber chutney, padron peppers, croutons, oyster mushrooms, garlic butter

TO FINISH

Baked Alaska, Somerset apple, salted caramel parfait, meringue, kirsch

Three courses 75pp