



## Sample Lunch Menu

### Sandwiches

- Served on your choice of white or granary bread or toasted ciabatta with chunky coleslaw and chips: £9.95
- Hot sirloin of beef, tomato, horseradish mayonnaise
  - Bacon, red pepper, baby gem, tomato, mayonnaise
  - Grilled halloumi, courgette, tapenade

### Salads

- Tuna niçoise salad - tomato, green beans, potato, olives, boiled egg £13.95
- Chicken caesar salad - anchovies, parmesan, croutons and dressing £13.95

### Mains

- Roasted hand carved ham, duck egg and chips £12.50
- Tytherleigh beef burger with gherkin & tomato, homemade chutney, chips and coleslaw (Applewood cheese or bacon £1.50) £12.95
- Roasted corn fed chicken breast, cavalo nero, "hash brown" baby onion & pancetta fricasse £14.95
- 8oz Westcountry beef from Bonners Butchers, Ilminster. **Ribeye** £22.95 or **Rump** £19.95  
Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter
- Tytherleigh fish pie topped with mature Somerset cheddar mash with mixed leaves or vegetables £9.95/£13.50
- Beer battered hake & chips with crushed peas or mixed leaves and homemade tartar sauce £12.95
- Fillet of hake, Jerusalem artichokes, étuvée of leeks, roasted new potatoes, clam sauce £14.95
- Pumpkin & sage risotto, blue cheese croquette, toasted almonds, pomegranate molasses £12.95

### Pudding (light lunch portion)

- Lemon posset, mango salad, passionfruit sorbet, shortbread £3.95
- Rum poached pear & blackberry mille feuille, pear Chantilly, blackcurrant sorbet £4.50
- Caramel, chocolate & orange tart, torched orange, orange sorbet, lemon balm £4.95



## Sample A la Carte Lunch Menu

### Starters

Mushroom soup with blue cheese and a homemade olive oil roll	£5.95
Beetroot falafel, goats cheese bonbon, goats curd, compressed celery, candied walnuts, apple	£8.25
Crispy cod cheeks, Autumnal vegetable & mussel broth, courgette ribbons, beetroot crisps, basil pesto	£8.95
Crispy venison raviolo, buttered baby spinach, crispy shallot rings, mushroom consommé	£8.95
Roast wood pigeon breast, coppa ham, marinated beetroots, almond dressing, fig jam	£9.95

### Mains

Roasted Creedy Carver duck breast, chestnut & duck leg pithivier, braised fennel, fennel salad, orange purée, roasted new potatoes	£23.95
Herb coated cod, chestnut & madeira purée, tiger prawn & pine nut tortellini, tenderstem broccoli, salt baked celeriac, shellfish bisque	£22.50
Slow roast aubergine, crispy mushroom & tarragon wontons, root vegetables, salsa verde	£14.95