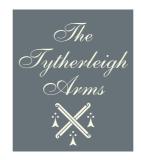


## Sample Lunch Menu

## **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.	
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 ribbon beetroot crisps, basil pesto	ns, £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 torte tenderstem broccoli, salt baked celeriac, shellfish bisque	llini, £22.50
Slow roast aubergine, crispy mushroom & tarragon wontons, root vegetables, salsa verde	£14.95