

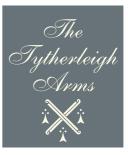


Please place your orders by 5.00pm on Friday 12th March for collection between:

12.00pm and 2.30pm on Sunday 14th March.

Orders via email: info@tytherleigharms.com

Please leave order details, a preferred pick up time and a contact phone number. We will phone to confirm your order and take payment. Delivery will be to your car in the car park and not inside the pub.



Starters Citrus cured salmon, marinated beetroots, horseradish mayonnaise, pickled chilli, dressed frissée & dill salad

Or

Pork shoulder & black pudding terrine, Caesar gem lettuce, mini stout and rye loaf, brown sauce purée

Or

Roasted leek & charred bitter leaf salad, ricotta, aubergine caviar and toasted pine nuts

Mains

Roast Sirloin of beef from Bonners, Ilminster, Yorkshire pudding, roast potatoes, seasonal vegetables

Or

Roast loin of pork from Yarrow Valley pigs, Glastonbury, crackling, pork & thyme stuffing, apple sauce, roast potatoes seasonal vegetables

Or

Roasted onion tartlet, salt baked celeriac, celeriac puree, shallot Lyonnaise, seasonal vegetables

Desserts

Treacle tart, clotted cream, caramel sauce, sesame seed tuille

Or

Passion fruit & vanilla cheesecake, poached rhubarb, honeycomb, salt caramel creme anglaise