



Sample Lunch Menu

Starters

Marinated heirloom tomatoes, green olive, parmesan, tomato consommé, lovage emulsion, herb pesto	£8.25
Confit Loch Duart salmon, compressed cucumber, baby fennel, keta caviar, tarragon beurre blanc	£10.50
Braised beef croquette, celeriac remoulade, pickled mushroom, celeriac purée, cajun ketchup	£8.50

Mains

Black pepper tagliatelle, onion Lyonnaise, wild mushrooms, asparagus & baby leeks, cep foam	£15.50
Poached lemon sole, truffled white asparagus, River Fowey mussels, sautéed spinach & sea herbs, Veronique sauce	£24.50
Corn fed chicken breast, chicken & mushroom wellington, mushroom purée, roasted baby onions, Jersey royals, jus gras	£20.50

Bar Menu Mains

Crispy chickpea & spinach burger, halloumi, red onion marmalade, chips and coleslaw	£13.50
Tytherleigh beef burger in a brioche bun with smoked bacon & cheese, gherkin & tomato, chips and coleslaw	£15.95
Braised venison, juniper & rosemary shortcrust pastry pie, cumin roasted carrots, charred hispi cabbage, potato purée	£16.50
8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce	£25.50
Beer battered cod & chips, crushed peas or mixed leaves and homemade tartar sauce	£16.50

Tables of 8-10 will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.