

Sample Lunch menu

Starters

Roasted tomato & fennel soup, herb oil, homemade toasted sourdough	£7.50
Wild mushroom risotto, chestnut mushroom, truffle, parmesan, fresh chives	£8.95
Cured chalk stream trout, pickled gooseberries, compressed celery, wasabi yoghurt, shaved fennel	£10.50
Ham hock & pig cheek terrine, pig head bon bon, piccalili, pickled onion rings, walnut tuille	£10.50

Mains

Curried broccoli stalk, heritage beetroots, crispy tofu, smoked yoghurt, tomato fondue, candied almonds	£15.50
Fillet of John dory, buttered spinach, roasted cauliflower, brown shrimp, crisp potato, caper brown butter	£24.50
Confit Creeedy Carver duck leg, green beans, balsamic trevise, smoked potato purée, duck jus	£20.50

Bar Menu Mains

Crispy chickpea & spinach burger halloumi, red onion marmalade, coleslaw & chips	£13.50
Tytherleigh beef burger in a brioche bun with smoked bacon & cheese, gherkin & tomato and chips	£15.95
8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce	£26.50
Pan fried fillet of cod, roasted courgettes, broad bean fricassée, hazelnut spätzle, hazelnut fish sauce	£22.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce	£16.50

Tables of 8 or more 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.