



## Sample lunch menu

### Starters

|   |        |
|---|--------|
| Leek & potato soup, truffle oil, chives, homemade toasted honey loaf  | £7.50  |
| Butternut squash tortellini, truffle buttered leeks, pickled trompette mushroom, crispy sage                          | £9.25  |
| Grilled mackerel, honey & soy, torched cucumber, pickled kohlrabi, Granny Smith apple, buttermilk & horseradish purée | £9.50  |
| Local wild mallard, salsify, blackberry, toasted hazelnut, orange miso duck sauce                                     | £10.50 |

### Mains

|   |        |
|---|--------|
| Slow cooked duck egg, spelt risotto, braised cabbage, roasted heritage carrots  | £16.50 |
| Cumin roasted monkfish tail, curried cauliflower, golden raisins, samphire, Lyonnaise potatoes                          | £28.50 |
| Pan fried haunch, crispy belly & shoulder croquette of Curtis Pitts venison, savoy cabbage, roasted squash, venison jus | £26.50 |

### 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 bream fillet, leek étuvée, tenderstem broccoli, parmentier potatoes, mussel caper brown butter  | £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.**