

Dinner menu SAMPLE

Aperitif

The Tytherleigh 'Bloody Orange' £10.50
Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda

Starters

Marinated tomatoes, whipped goats curd, lovage emulsion, linseed tuille, smoked tomato consommé £8.95
Grilled mackerel, mackerel tartar, compressed apple, dill, beer vinegar beetroot, beetroot purée £9.75
Sesame crusted tuna loin, honey & soy, crushed avocado, spring onion, lotus root, dashi £10.50
Glazed ox cheek, roasted garlic & potato espuma, tarragon, crispy tapioca £9.95
Rabbit galantine, heritage carrot salad, carrot anise purée, golden raisins, candied walnuts, toasted truffle brioche £11.50

Mains

Roasted pollock, razor clams, étuvée of leeks, crispy chicken skin, baby leeks, pomme purée, white wine fish sauce £28.50
Baked brill with a comté & thyme crust, salsify, braised baby gem, saffron Jersey Royals, wild garlic velouté £30.50
Beetridge farm duck breast, pickled cabbage, baby turnips, apricot gel, dukkah, slow cooked duck leg & confit fennel tarte fine, baharat spiced duck jus £27.50
Hogget loin from Mr David Ogilvie of Lower Watchcombe Farm, Shute with roasted aubergine, olive, confit tomatoes, shoulder pastilla, rosemary fondants, hogget jus £29.50
Pan fried vegetable & potato cake, pak choi, crispy tofu, spiced tomato & fennel ketchup £17.50
Salt baked celeriac, barbecued hen of the wood mushroom, celeriac & yeast purée, puffed black rice, three cornered leek, wild mushroom orzo £18.50
8oz sirloin of Westcountry beef from Bonners of Ilminster, roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce £28.50
Beer battered cod & chips, crushed peas or mixed leaves and homemade tartar sauce £17.50

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.