

Lunch menu SAMPLE

Aperitif

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

Starters

Roasted tomato & harissa soup, chive oil, toasted homemade focaccia £7.95

Marinated tomatoes, whipped goats curd, lovage emulsion, linseed tuille, smoked tomato consommé £8.95

Pan fired scallops, roasted cauliflower, golden raisins, cauliflower purée, monk's beard, cumin velouté £12.50

Glazed beef cheek, roasted heritage carrots, smoked potato purée £9.95

Mains

Salt baked celeriac, barbecued hen of the wood mushroom, celeriac & yeast purée, puffed black rice, three cornered leek, wild mushroom orzo £17.95

Roasted pollock, wild mushroom fricassée, étuvée of leeks, wild garlic, pomme purée £26.50

Loin of venison from Curtis Pitts of Ashill, glazed king oyster mushroom, crushed artichoke, variegated kale, venison jus £26.50

Bar Menu Mains

Crispy chickpea & spinach burger, brioche bun, halloumi, red onion marmalade, coleslaw and chips £14.95

Tytherleigh beef burger, brioche bun, smoked bacon & cheese, gherkin & tomato, coleslaw and chips £15.95

Loin of pork, apple & comté pie, buttered greens, roasted carrots, carrot purée, potato purée £17.50

8oz sirloin of Westcountry beef from Bonners of Ilminster with roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce £28.50

Pan fried skate wing, charred tenderstem, herb buttered ratte potatoes, caper & brown shrimp butter £24.50

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.