

Sunday 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 country loaf £7.95
Marinated tomatoes, whipped goats curd, lovage emulsion, linseed tuille, smoked tomato consommé £8.95
Sesame crusted tuna loin, honey & soy, crushed avocado, spring onion, dashi £10.50
Rabbit galantine, heritage carrot salad, candied walnuts, truffle brioche £9.95

Mains

Roast rolled loin of pork from Mr Richard Moon of Duroc Pigs of Glastonbury with apple sauce, pork, thyme & apricot stuffing, roasties & veg £17.50
Roast rolled sirloin of Devon Ruby beef from Mr Mike Alford, Staplegrove, Taunton with Yorkie, roasties & veg £18.95
Loin of venison from Curtis Pitts of Ashill, roasted artichokes & kalettes, braised chicory, wild mushrooms, pomme purée, venison chocolate sauce £26.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce £17.50
Pan fired pollock, roasted cauliflower crush, tenderstem broccoli, cauliflower purée, ratte potatoes £26.50
Pan fried vegetable & potato cake, pak choi, crispy tofu, spiced tomato & fennel ketchup £17.50
Salt baked celeriac, barbecued hen of the wood mushrooms, celeriac & yeast purée, puffed black rice, three cornered leek, wild mushroom orzo £17.95

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.