



Sample Dinner menu

Aperitif

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

Starters

Baby violet artichokes, celeriac & truffle remoulade, comté cheese custard, black garlic, hazelnut tuille £8.95
Grilled mackerel, mackerel tartar, compressed apple, dill, beer vinegar beetroot, beetroot purée £9.50
Chalk Stream trout mi-cuit, compressed kohlrabi, cucumber, buttermilk, dill emulsion £9.95
Marinated pork collar, roscoff onion, chimichurri, pickled red onion petals £9.50
Grilled Wye Valley asparagus, lardo, confit egg yolk, pine nut purée, wild garlic pesto £9.95

Mains

Roasted pollock, mussels, étuvée of leeks, crispy chicken skin, baby leeks, pomme purée, white wine fish sauce £26.50
Baked plaice fillet with a cheddar & thyme crust, Wye Valley asparagus, braised baby gem, crushed saffron Jersey Royals, wild garlic velouté £29.50
Beechridge farm duck breast, pickled cabbage, buttered turnip, apricot gel, dukkah, slow cooked duck leg & confit fennel tart, baharat spiced duck jus £28.50
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
Roasted harissa cauliflower, scorched heritage tomatoes, cauliflower purée, saffron arancini, romesco £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 £29.95
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce £17.50