



Sample Lunch menu

Aperitif

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

Starters

Button mushroom soup, fresh chives, toasted country loaf £7.95
Compressed watermelon, olive tapenade, smoked yoghurt, almond, crispy feta, gazpacho dressing £8.95
Hand dived scallops with a pea & broad bean fricassée, grilled asparagus, pea purée, citrus vinaigrette £12.50
Chicken & truffle boudin, black pudding, roasted leek, sweetcorn £9.50

Mains

Pan fried vegetable & potato cake, pak choi, crispy tofu, spiced tomato & fennel ketchup £17.50
Pan fried Loch Duart salmon, étuvée of leeks, pak choi, tomato fondue, dashi butter sauce £26.50
Panko coated hogget, buttered hispi cabbage, olive tapenade, roasted butternut squash, wild garlic crushed Jersey Royals £22.50

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
Sirloin of beef & port pie, spring greens, potato purée, beef jus £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 £29.95
Pan fried fillet of hake, pea, asparagus & wild garlic risotto, salsa verde £22.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce £17.50