



Sample Dinner menu

Aperitif

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

Starters

Slow roasted heritage carrots, truffled honey, yoghurt, dukkah £8.95
Smoked haddock, creamed leeks, golden raisins, herb doughnut, curry mayonnaise £9.95
Mackerel escabeche, pickled mussels, charred cucumber, ratte potatoes, parsley gel £10.50
Braised beef cheek, roasted parsnip, pickled turnip, confit horseradish & shallot £9.50
Roast pigeon breast, pickled walnut ketchup, balsamic roasted beetroots, chicory, pigeon jus £9.95

Mains

Roasted hake fillet, poached salsify, kohlrabi, chestnut purée, rainbow chard, mushroom broth £28.50
Stone bass fillet, glazed pak choi, pickled red onion, Thai purée, king prawn fishcake, lemongrass & white wine sauce £29.50
Venison loin, roast butternut squash, blackberries, crispy shallots, braised Pink Fir potatoes, venison jus £28.50
Roast duck breast, Jerusalem artichoke, fermented plum purée, purple sprouting broccoli, duck leg suet pudding, sweet & sour spiced jus £29.50
Salt baked celeriac, roasted roscoff onion, burnt apple purée, hazelnut, onion Lyonnaise, charred leek £18.50
Squash & cabbage parcel, roasted squash, chestnut mushroom, confit cherry tomatoes, puy lentils, pumpkin seed tuille £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 £17.95

Game dishes may contain shot.

All tips go to the staff in their entirety.

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.