



Sample Lunch menu

Starters

Carrot & cumin soup, homemade olive oil bread	£8.25
Roasted autumn vegetable salad, sesame emulsion, vegetable crisps	£8.95
Crispy fish cake, shaved fennel, golden raisins, curried mayonnaise	£9.50
Venison bolognese, potato, rosemary & roasted garlic espuma, crispy shallots	£9.50

Mains

Salt baked celeriac, roasted roscoff onion, burnt apple purée, hazelnut, onion Lyonnaise, charred leek	£18.50
Pan fried fillet of silver mullet, confit cherry tomatoes, pickled mussels, rainbow chard, olive oil crushed potatoes, white wine sauce	£26.50
Roasted venison loin, roast squash, squash purée, pickled blackberries, puy lentils, 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	£16.50
Roasted rack of lamb, purple sprouting broccoli, crushed celeriac, olive tapenade, potato purée, lamb jus	£22.50
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
Poached pollock fillet, poached egg, romanesco, lemon & herb cous cous, chive beurre blanc	£22.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce	£17.95