



Sample Dinner menu

Aperitif

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

Starters

Textures of turnip, kimchi, honey & soy, sesame tuille, BBQ curly kale £8.95
Blue cheese panna cotta, compressed pear, sprouting broccoli, savoury granola, black garlic puree £9.25
Mussel paté, roasted leek terrine, pickled mussels, finger lime, mussel & dill sauce £9.50
Pan fried Brixham scallops, celeriac, Granny Smith apple, hazelnut dressing £12.50
Crispy chicken thigh, herb emulsion, dressed endive, celery, grape and walnut salad £9.50
Smoked duck breast, duck leg croquette, roasted red pepper & tomato salsa, jalapeno ketchup £9.95

Mains

Lemon butter poached pollock, sea greens, salsify, parmentier potatoes, salt & vinegar scraps, truffle salsa £28.50
Roast red gurnard fillet, pickled trompette mushrooms, confit fennel, cannellini beans, watercress pesto £29.50
Roasted pork tenderloin, burnt onion powder, potato and black pudding terrine, miso onion puree, beer braised chicory £27.50
Poached & roasted guinea fowl breast, confit leg tartlet, glazed king oyster mushroom, rainbow chard, thyme madeira sauce £29.50
Roscoff onion tart tatin, buttered cabbage, roasted Jerusalem artichoke, goats cheese mousse, artichoke velouté £18.50
Beetroot terrine, roasted baby beetroots, warm carrot and ginger salad, buckwheat, spiced carrot crush, carrot top oil £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 cod & chips, crushed peas or mixed leaves and homemade tartar sauce £17.95

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.