



## Sample Lunch menu

### Starters

Chestnut soup, Granny Smith apple & chives, homemade focaccia	£8.50
Textures of turnip, kimchi, honey & soy, sesame tuille, BBQ kale	£8.95
Cured trout & crayfish rilette, lemon purée, bitter leaves, toasted rye bread	£9.95
Crispy beef brisket, celeriac remoulade, cajun ketchup	£9.50

### Mains

Roscoff onion tart tatin, buttered cabbage, roasted Jerusalem artichoke, goats cheese mousse, artichoke velouté	£18.50
Pan fried pollock fillet, confit fennel, pickled trompette mushrooms, cannellini beans, watercress pesto	£26.50
Roasted wild duck breast & confit leg, heritage carrots, curly kale, puy lentils, duck 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
Venison & port pie, buttered hispi cabbage, potato purée, venison jus	£18.50
Honey glazed pork ribeye, charred pineapple, hen's egg, crispy sage, chips	£18.95
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
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.**