



Lunch menu

Aperitif

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

Leitz 'Eins Zwei Zero' Riesling, Rheinhessen, Germany
Impressively tasty alcohol-free Riesling, with flavours of citrus & rhubarb and an aromatic, overarching squeeze of lime (0% abv) 175ml £5.50

Starters

Leek, potato & asparagus soup, truffle cream, homemade cheese & herb roll £8.50
Sundried tomato orzo, tomato sauce, basil & parmesan £9.25
Smoked chalk stream trout, crayfish & bitter leaves, watercress, horseradish & buttermilk purée £10.25
Corned beef brisket, kohlrabi & apple remoulade, shimeji mushrooms, wasabi mayonnaise, beef crumb £9.95

Mains

Roasted leek & potato terrine, asparagus, Jersey Royal potatoes, wild garlic pesto £18.50
Pan fried skate wing, charred tenderstem, buttered Jersey Royals, caper butter £26.50
Sous vide rump of beef, broccoli, miso onion purée, pickled anchovy, hasselback potatoes, red wine jus £26.50

Bar Menu Mains

Crispy chickpea & spinach burger, brioche bun, halloumi, red onion marmalade, coleslaw and chips £15.95
Tytherleigh beef burger, brioche bun, smoked bacon & cheese, gherkin & tomato, coleslaw and chips £16.95
Pork, apple & mustard pie, spring greens, potato purée, pork sauce £22.50
Honey glazed pork ribeye, charred pineapple, duck 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
Roasted hake fillet, braised baby gem, haricot beans, watercress, pancetta, butter sauce £22.50
Beer battered haddock & 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.