



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

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

Marinated summer vegetable salad, truffled honey, crispy quails egg, smoked mayo £9.25
Sweetcorn & wild mushroom risotto, charred corn, mushroom duxelle, tarragon £9.95
Salt cod mousse, fennel jam, dashi broth, fennel crisp. dill oil £10.50
Cured salmon, treacle yoghurt, soused beetroots, sesame dressing £11.50
Chicken liver parfait, shimeji mushrooms, pickled cauliflower, bacon & cheddar loaf £10.25
Crispy lamb belly, cucumber relish, offal ragout, mint emulsion £10.50

Mains

Pan fried plaice fillet, roasted scallop, compressed grapes, baby leeks, saffron & roast garlic mash, smoked beurre blanc £28.50
Roasted stone bass fillet, red peppers & olives, mussels, potato dumplings, shellfish saffron sauce £32.50
Cornfed chicken breast, yeast flake crumb, savoy cabbage & bacon, lyonnaise potatoes, sweet & sour carrots, chicken jus £28.50
Griddled pork tenderloin, braised pig cheek, burnt apricot, celeriac & potato gratin, pork & cider jus £28.50
Sweet potato & parmesan gnocchi, creamed spinach, pickled red chilli, sweet potato fondant, hazelnut dressing £22.50
Caramelised cauliflower, spiced red lentils, almonds, golden raisins, shallot bhaji, curry velouté £22.50
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 £18.50

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.