



## Sample Lunch menu

### Aperitifs

**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 soup, chives, truffle dressing, homemade poppy seed roll £8.50  
Sweetcorn & wild mushroom risotto, charred corn, mushroom duxelle, tarragon £9.95  
Cured salmon & cod fishcake, warm tartar sauce, fennel jam £10.50  
Crispy lamb belly, cucumber relish, offal ragout, mint emulsion £10.50

### Mains

Caramelised cauliflower, spiced red lentils, almonds, golden raisins, shallot bhaji, curry velouté £22.50  
Pan fried hake, roasted heritage tomatoes, mussels, potato dumplings, saffron sauce £25.50  
Cornfed chicken breast, yeast flake crumb, savoy cabbage & bacon, lyonnaise potatoes, sweet & sour carrots, chicken jus £28.50

### Bar Menu Mains

Crispy chickpea & spinach burger, halloumi, red onion marmalade, coleslaw and chips £15.95  
Tytherleigh beef burger, smoked bacon & cheese, gherkin & tomato, coleslaw and chips £16.95  
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 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.**