



Sample Lunch

Aperitif

The Tytherleigh 'Spritz' £9.50
Pentire coastal spritz, Leitz riesling, soda (**alcohol free**)

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

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

Starters

Roasted tomato & chilli soup, homemade cheese & herb bread £8.50
Chestnut gnocchi, wild mushrooms, cep sauce, mushroom ketchup £9.95
Gin cured trout, marinated beetroots, dill emulsion £11.50
Pork, black pudding & streaky bacon terrine, marinated vegetables, toasted brioche, roast garlic mayo £11.50

Mains

Roasted winter squash, squash pithivier, tenderstem broccoli, rose petal harissa & butter beans stew £22.50
Roasted stone bass fillet, salt baked celeriac, cavolo nero, gnocchi, shimeji mushrooms, chicken sauce £28.50
Braised short rib of beef, charred spring onions, chimichurri, creamed parmesan polenta £26.50

Bar Menu

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 £18.50

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.