



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

- Leek & potato soup, toasted country loaf £8.50
- Onion Lyonnaise tartlet, Old Winchester mousse, radish, truffled egg yolk £9.95
- Marmite glazed monkfish, brined baby gem, confit cherry tomatoes, pancetta, lettuce sauce £12.50
- Duck leg terrine, rhubarb compote, dressed & charred leaves, duck fat brioche £11.50

Mains

- Caramelised cauliflower & spring onion potato cake, cauliflower leaf kimchi, puffed tofu, purple sprouting broccoli £22.50
- Pan fried fillet of hake, escabeche of vegetables, roasted fennel, monk's beard, confit potatoes, bisque £28.50
- Roasted venison haunch, caramelised cauliflower, purple sprouting broccoli, venison shoulder boulangère, venison jus £28.50

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
- Beef, leek & mushroom pie, spring greens, potato purée £18.50
- 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.