



Dinner

Aperitif

Bloody Orange

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

£10.50

The Tytherleigh 'Spritz'

Pentire coastal spritz, Leitz riesling, soda (**alcohol free**)

£9.50

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

Asparagus raviolo, pea velouté, spring pea, parmesan, lemon gel

£9.95

Citrus cured river trout, pickled kohlrabi, radish, apple gel, elderflower

£12.50

Pan seared Brixham scallops, peppers, green salsa, buttermilk & piquillo sauce

£15.50

Braised pork belly, hispi cabbage, romesco, pickled rhubarb, sesame dressing

£10.50

Roasted chicken ballotine, confit garlic purée, new season potato, honey & thyme glaze

£12.50

Mains

Garlic & tarragon gnocchi, Isle of Wight tomato, rainbow chard, chimichurri, pine nut, parmesan

£22.50

Pan fried monkfish, wild mushrooms, pak choi, curried cous cous, black garlic

£30.50

Roasted venison loin, heritage carrots, herb pomme purée, red wine jus

£28.50

Herb crusted rump of lamb, chicory, aubergine, miso, saffron potato, lamb jus

£30.50

8oz sirloin of Westcountry beef from Bonners of Ilminster with vine tomato, caramelised shallot, parmesan & truffle oil chips and a red wine jus

£29.95

Beer battered cod & chips, crushed peas or shallot salad 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.