



Lunch Sample

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

'Little Bee' Pinot Gris Wild Ferment, Sharpham, England

175ml £10.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

Starters

Heritage beetroot, pistachio, radish, bitter leaves, sherry glaze

£9.95

Citrus cured Chalk Stream trout, pickled kohlrabi, radish, apple gel, elderflower granita

£10.50

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

£15.95

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

£10.50

Mains

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

£22.50

Pan fried bream fillet, citrus courgette, new potato, basil & courgette sauce

£26.50

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

£28.50

Crispy chickpea & spinach burger, halloumi, slow cooked relish, coleslaw and chips

£15.95

Tytherleigh beef burger, smoked cheese, gherkin & tomato, stout braised onions, coleslaw and chips

£16.95

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.

ALLERGENS - some of our food & beverages may contain allergens.