



Lunch

Aperitif

The 'Tytherleigh Bloody Orange' £10.50

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

The 'Tytherleigh Spritz' £9.50

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

2 courses £29.50

3 courses £34.50

Starters

Pan seared scallops, leek velouté, baby leeks, fregula, lemon gel £16.95

Crisp breaded sweetbreads, spiced carrot purée, heritage carrot, kale, black garlic yoghurt £12.95

Truffle poached egg, salsify, parmesan, mushroom purée, black garlic £12.95

Mains

Spiced cauliflower risotto, roasted cauliflower, romanesco, flaked almonds, curry oil £24.50

Pan seared hake fillet, pak choi, pickled daikon, seaweed butter potatoes, chervil velouté £26.50

Mustard glazed chicken breast, wild mushrooms, cavolo nero, poultry fat potatoes, chicken jus £26.50

Pudding

Blood orange steamed sponge, blood orange caramel, buttermilk ice cream £8.95

Caramelised apple tart fine, spiced caramel, brandy ice cream £9.50

Selection of gelato and sorbets from Baboo, Bridport £2.90/scoop

Gelato: *Madagascan vanilla, chocolate, strawberry, salt caramel, hazelnut*

Sorbets: *lemon, blood orange, plum, blackcurrant*

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.