

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Italian burrata

winter salad, candied walnut, chive, confit beetroot

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Pan seared scallop

leek velouté, baby leeks, fregula, lemon gel

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Soy & ponzu glazed wild mushrooms

confit leek, tenderstem broccoli, fregula, mushroom purée

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Pan seared sea bass

pak choi, pickled daikon, seaweed butter potatoes, caper beurre noisette

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Creedy Carver duck breast

savoy cabbage, pancetta, pearl barley, red wine jus

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Rhubarb parfait

thyme panna cotta, vanilla shortbread

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Tunworth cheese custard £8.50 (optional)

poached pear, walnut tuille, pear sorbet

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Petit Fours

£80 per person

If you have any food allergies or intolerances, please inform your waiter prior to placing your order. We respectfully request that the entire table dines from either the tasting menu or the a la carte menu.