

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Wye Valley asparagus

radish, herb pesto, parmesan, lemon gel, béarnaise butter

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Cured Chalk Stream trout

pickled cucumber, citrus crème fraiche, fennel cracker, wild garlic oil

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Wild mushroom & puy lentil ragout

soy & ponzu glaze, cavolo nero, fregula, black garlic

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Pan roasted monkfish

tenderstem broccoli, olive, basil crushed potato, sauce vierge

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Roasted venison loin

spring onion, watercress & walnut pesto, pomme Anna, venison 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.