



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

Cured rainbow trout, pickled cucumber, citrus crème fraiche, fennel cracker, wild garlic oil £13.95

Beef feather blade croquette, watercress puree, roast onion, gherkin gastrique £12.95

Heritage tomatoes, crisp tomato skins, smoked labneh, elderflower vinaigrette, garlic croutons £11.95

Mains

Wild garlic gnocchi, marinated tomatoes, broccoli, pine nuts, pickled chilli, ricotta, arrabbiata sauce £24.50

Pan fried hake fillet, curried onions, samphire, café de Paris butter, parmentier potatoes, beurre blanc £24.50

Roasted venison loin, spring onion, watercress & walnut pesto, pomme Anna, venison jus £24.50

Pudding

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

Rhubarb parfait, thyme panna cotta, vanilla shortbread £9.95

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

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

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

*** GAME DISHES MAY CONTAIN SHOT.**

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.