

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Heritage tomato salad

smoked labneh, crispy tomato skins, olive, garlic croutons
elderflower vinaigrette

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Cured rainbow trout

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

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Wild garlic gnocchi

marinated tomatoes, broccoli, pine nuts, pickled chilli, ricotta, arrabbiata sauce

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Pan roasted monkfish

curried onions, samphire, café de Paris butter, parmentier potatoes, beurre blanc

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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.