

## Sample Dinner Menu

### Starter

Mushroom soup with parsley oil and a homemade olive oil roll	£5.95
Glazed figs, stichelton blue cheese, candied hazelnuts, fig purée and a blue cheese vinaigrette	£6.95
Hendricks gin cured salmon, compressed cucumber, pickled lemon, tonic gel, croutons and a dill mayo	£7.50
Pan seared diver caught scallops, capsicum salsa, olive tapenade, basil oil and a tomato vinaigrette	£10.50
Braised pig cheek, spiced pineapple, pineapple gel, flaked coconut and fennel cress	£7.50
Beef fillet carpaccio, ginger & chive crème fraiche, crispy capers, shaved parmesan and watercress	£8.25

### Mains

Beer battered cod and chips with homemade tartar sauce and crushed peas or mixed leaves	£11.95
Tytherleigh fish pie topped with mature Somerset cheddar mash with vegetables or mixed leaves	£12.95
8oz British Blonde <i>sirloin</i> steak or 8oz Charolais <i>Ribeye</i> steak. Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter	£21.95
Corn fed chicken breast and pressed leg, romanesco, potato & tarragon croquettes and a morel sauce	£17.50
Roasted venison fillet, salt baked celeriac, wilted swiss chard, rhubarb purée and a venison jus	£18.50
Tytherleigh bouillabaise, rouille and homemade soda bread	£16.50
Pan seared fillet of John dory, sweet corn risotto, coriander, quails eggs, toasted almonds and curry oil	£18.50
Roasted aubergine, brown butter & miso tagliatelle, chilli bread crumbs and a sage oil	£12.50
Baked cauliflower steak, goats curd, tomato fondue, purple sprouting broccoli and puffed rice	£13.50

**Game dishes may contain shot.**

**ALLERGENS - some of our food & beverages may contain allergens.**

**Please ask a member of staff for any allergen information prior to ordering.**