



Lunch sample

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 £28.50

3 courses £32.50

Starters

Wild mushroom parfait, glazed maitake, pickled cordyceps, cep powder, rosemary sourdough £11.95

Fillet of gurnard, artichoke purée, salsify, pearl barley risotto, butter emulsion £12.95

Roasted pheasant breast, parsnip, honey glaze, pomegranate, port reduction * £12.95

Mains

Spiced cauliflower risotto, roasted cauliflower, romanesco, flaked almonds, curry oil £22.50

Pan seared fillet of brill, pickled shallot, citrus & chive potato, sea herbs, white onion velouté £24.50

Corn fed chicken breast, leeks, wild mushrooms, lardons, saffron potato, black garlic £24.50

Pudding

Sticky ginger pudding, whisky caramel, malt ice cream £8.95

Orange parfait, dark chocolate crèmeux, orange jelly, chocolate aero, genoise sponge £9.95

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

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

Sorbets: *lemon, blood orange, plum, 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.