

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

~

Pan seared scallop

pickled onion, kimchi, furikake, curry sauce, lime gel

~

Wild mushroom parfait

glazed maitake, pickled cordyceps, cep powder, rosemary sourdough

~

Fillet of megrim sole

winter vegetables, new potato, lemon gel, caper butter sauce

~

Spiced cauliflower risotto

roasted cauliflower, romanescos, flaked almonds, curry oil

~

Pan roasted venison loin

celeriac, brussel sprout, pomme purée, red wine jus

~

Dark chocolate crèmeux

blood orange jelly, chocolate sponge, blood orange sorbet

~

Whipped blue cheese & honey £8.50 (optional)

caramelised quince, oat tuille

~

Petit Fours

£75 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.

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