

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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Tiger prawn tortellino

tempura tiger prawn, tomato, basil oil, shellfish bisque, crispy basil

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Wild garlic gnocchi

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

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Pan roasted cod

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

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Pan seared lamb rump

fennel compote, courgette, olive tapenade, tomato vinaigrette
potato rosti, lamb jus

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Dark chocolate & sesame ganache

miso caramel, sablé Breton, sesame & miso caramel ice cream

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Baron Bigod £8.50 (optional)

treacle & sultana soda bread, apricot marmalade

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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.