

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Hand dived scallop

carrot bhaji, baked apple purée, carrot & apple slaw, café de Paris butter

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Chargrilled tenderstem broccoli

chick pea salad, pickled grapes, ajoblanco, romesco, toasted almonds

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Courgette fritter

warm bulgur wheat & broad bean salad, nasturtium pesto,
pickled sweet peppers, courgette & basil purée

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Pan roasted hake

globe artichoke, radish, pea purée, dill crushed potatoes, artichoke sauce

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Pan seared lamb rump

courgette, olive tapenade, Moroccan spiced pearl cous cous, tomato & basil salsa

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Dark chocolate & mint mousse

buttermilk ice cream, mint oil, chocolate soil, white chocolate crèmeux

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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.