

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Roasted butternut squash

ricotta, puy lentils, pumpkin seed dukkah

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Cured mackerel

cucumber & red pepper salsa, chilled cucumber sauce, crackling crumb,
horseradish cream

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Miso glazed celeriac fondant

shimeji mushrooms, celeriac & mushroom puree, crispy kale,
orzo, hazelnut crumb, dashi

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Pan fried hake fillet

mussel chowder, rainbow chard, sweetcorn, pancetta, squid vinaigrette

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Honey glazed duck breast

roasted kohlrabi, mange tout, spiced apricot purée, pearl barley, duck jus

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Dark chocolate delicé

ginger biscuit, chocolate aero, whisky & stem ginger ice cream

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Whipped goat's cheese mousse £8.50 (optional)

pear sorbet, candied walnuts, pear crisp

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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.