Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter
Amuse bouche

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Broccoli & cheddar fritter
truffled egg yolk, rocket, sauce gribiche, parmesan tuille

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Treacle cured salmon
pickled beetroot, radicchio, mint, soy yoghurt, linseed cracker

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Jerusalem artichoke risotto
torched goat's cheese, pickled artichoke, artichoke crisps, lemon oil

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Pan fried hake fillet
leeks, mussels, shimeji mushroom, hasselback potatoes, saffron sauce

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Roasted venison loin
roasted celeriac, chestnut, braised red cabbage, cranberry, venison jus

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Dark chocolate & hazelnut crémeux
toasted hazelnuts, hazelnut 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.