

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Torched cured salmon

tomato fondue, olive tapenade, coriander, linseed tuille

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Venison tartare

shimeji a la Greque, truffled egg yolk, mushroom purée, thyme cracker

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Butternut squash risotto

roasted squash, sage, pumpkin seeds, parmesan, lemon beurre noisette

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Pan fried hake fillet

tempura tiger prawn, stir fried vegetables, saffron potato,
lemongrass & ginger sauce

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Pork tenderloin rolled in onion ash

spiced apple purée, tenderstem broccoli, baked onion,
parmesan rosti, pork jus

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Hazelnut cake & dark chocolate crèmeux

salt caramel, toasted hazelnuts, Guinness ice cream

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'Cheese on toast'

melted tunworth, poached apricots, toasted treacle soda bread

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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.