

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Pan fried rainbow trout

pickled turnip, samphire, tapioca crisp, bouillabaisse sauce

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Venison tartar

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

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Miso glazed 'Hen of the woods' mushroom

celeriac & mushroom ragu, spring greens, ricotta, dukkah

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Pan fried bream fillet

tenderstem broccoli, parsnip & vanilla purée, parsnip fondant, caper beurre noisette

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Roast chicken thigh and boudin blanc

spring onion, salsify, mushroom, truffled mash, sherry cream sauce

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Vanilla cheesecake mille feuille

baked apple, caramelised pink lady, blackberry sorbet

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'Cheese on toast' (additional £10.50)

melted tunworth cheese, 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.