

# *Taste of the Tytherleigh*

*'Celebrating the best of the South West'*

## **Home baked bread & butter**

### **Amuse bouche**

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### **Isle of Wight tomatoes**

smoked labneh, elderflower vinaigrette, garlic croutons, olive crumb

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### **Home cured & smoked duck pastrami**

duck liver parfait tartlet, pickled apricot purée, olive oil soldiers

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### **Miso glazed 'Hen of the woods' mushroom**

celeriac & mushroom ragu, spring greens, ricotta, dukkah

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### **Pan fried hake fillet**

Devon white crab, fennel & spring onion salad, crispy potato rosti, sauce vierge

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### **Pan roasted lamb rump**

roast radish, black garlic, wild garlic salsa verde, pomme Anna, lamb jus

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### **Vanilla cheesecake mille feuille**

caramelised Pink Lady apple, baked apple purée, 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

**A discretionary 10% service charge will be added to your entire bill.**

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.