

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, rainbow chard, 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, salsa verde, pomme Anna, lamb jus

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Dark chocolate delicé

peanut & banana sponge, miso crème pâtissière, candied peanuts, lime gel

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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.