

# TYBURN

## KITCHEN

Welcome to Tyburn Kitchen, our neighbourhood restaurant, where we focus on honest, seasonal, sustainably sourced ingredients to create, well... good food!

We want you to feel at home, like you're part of our family. We think our menu works best if you try a little of everything, pick something you wouldn't usually choose and let the flavours surprise you. Just let your waiter know if you want to order a few dishes to share. We love recommending our favourites!

You have to experience our show-stopping Jospoer Charcoal grill in action. Choose from locally sourced British meats, or try one of our on-trend plant-powered dishes.

### STARTERS

<b>CORNISH SARDINES ON TOAST</b> (470 KCAL) Grilled sourdough, potato, soft sheep cheese, wild nettles and rocket slaw	<b>£12.50</b>	<b>FILLET OF BEEF TARTAR</b> (410 KCAL) Chopped beef, oyster, burnt apple ketchup, warm potato cake, Ewes milk cheese	<b>£12.50</b>
<b>DEVON SQUID</b> (234 KCAL) Flash fried, fennel, red cabbage, tarragon, chilli, lemon	<b>£14.50</b>	<b>WINTER VEGETABLE SALAD</b> <b>VE</b> (175 KCAL) Coriander, pumpkin seeds pesto, farm winter vegetables	<b>£9.50</b>
<b>GRILLED SUSSEX FARMED LEEK</b> <b>V</b> (696 KCAL) Citrus butter, capers, toasted hazelnut, Gloucestershire truffles	<b>£8.50</b>	<b>SPICED FLAKED AYLESBURY DUCK</b> (534 KCAL) Duck fat popcorn, pickled mushrooms, baby brioche, blackberry gel	<b>£12.00</b>
<b>WITH SCALLOPS</b> (777 KCAL)	<b>£16.00</b>	<b>ROASTED BUTTERNUT SQUASH SOUP</b> <b>V</b> (512 KCAL) Pumpkin, rosary cheese, garlic, marjoram	<b>£8.00</b>
<b>SALT BAKED CELERIAC AND WINTER BEETS</b> <b>VE</b> (420 KCAL) Port vinegar dressing, sunflower and pumpkin seeds	<b>£12.50</b>		

90% of our ingredients are sourced within 100 miles of the restaurant



[Find out more](#)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your bill. All prices include VAT.

## MAINS

**CHARGRILLED  
FILLET OF BEEF** (795 KCAL)  
Thrice cooked chips, caramelised root  
vegetable puree, herb shallot gravy  
**£36.00**

**LANCASHIRE  
BEEF COTE** (955 KCAL)  
Thrice cooked chips, caramelised root  
vegetable puree, herb shallot gravy  
**£45.00**

**TYBURN BURGER**  
(815 KCAL)  
Yorkshire Wagyu, Oglesfield cheese,  
relish, house pickles, fries  
**£23.00**

**36 HOUR RIB OF  
DAIRY BEEF** (789 KCAL)  
Berkswell cheese grits, pickled onion,  
hispi cabbage  
**£30.00**

**PORK TOMAHAWK**  
(1,169 KCAL)  
Cold pressed rape seed oil mash, sage,  
bacon jam  
**£28.00**

**ROMNEY MARSH  
LAMB SHANK** (582 KCAL)  
Cumin cinnamon gravy, celeriac mash,  
coriander  
**£30.00**

**NEWHAVEN COD**  
(305 KCAL)  
Wilted lettuce, cockles, soya beans,  
cider cream  
**£28.00**

**CONCHIGLIE PASTA**  
V (585 KCAL)  
Field and woodland mushrooms, salsify,  
green beans, butter, Swaledale cheese  
**£18.00**

**CORN-FED  
CHICKEN** (667 KCAL)  
Mixed spice marinated, burnt lemon  
vinaigrette, baby gem salad  
**£28.00**

**SEARED SEA  
BASS** (795 KCAL)  
Weymouth crab and capsicum rice,  
cucumber and coriander  
**£30.00**

**CAULIFLOWER VE**  
(685 KCAL)  
Roasted, grilled, smoked, seeds  
and leaves.  
**£18.00**

## ON THE SIDE

**CHARRED PURPLE BROCCOLI,  
SWEET GRAPE VINEGAR** (165 KCAL)

**£6.00 TIGER PRAWN MACARONI CHEESE,  
CHEDDAR AND YARG** (535 KCAL) **£8.00**

**CREAMED POTATO,  
ENGLISH SALTED BUTTER** (121 KCAL)

**£6.00 BABY GEM, AND  
ROCKET LEAVES** (188 KCAL) **£6.00**

**THRICE COOKED CHIPS** (275 KCAL)

**£6.00**

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