

The Luttrell Arms Hotel

Dinner Menu

Starters

**Soup of the Day**
bread and butter 7.50 (X\*, V\*, Ve\*)

**Spicy Glazed Chicken Wings**Korean style chilli glazed wings, sesame seeds, spring onions, crispy onions, spicy yoghurt 9.50 (X)

**St. Austell’s Bay Steamed Mussels**

smoked bacon, Somerset cider and cream sauce, bread and butter 12.00 (X\*)

*Hotel Guests Only – Dinner, Bed & Breakfast package – Above dish has a supplement charge of 5.00*

**Smoked Haddock Kedgeree Arancini**

pickled fennel, watercress and pea shoot salad, coronation mayo 9.00 (X)

**Chicken Liver Parfait**

spiced apple jelly, date & fig chutney, sesame sourdough 9.50 (X\*)

**English Asparagus Spears**
whipped feta, crispy onions, Twineham Grange cheese, watercress 10.00 (V, X)

**Roast Fennel & Orange Quinoa Salad**

roasted tomatoes, giant couscous, rocket, hazelnuts, sesame dressing 9.00 (V, Ve)

Mains

**Pork Tenderloin**

rosemary and garlic potato rösti, celeriac purée, pea à la française, port and red currant jus 24.50 (X)

 **Wild Mushroom & Truffle Tortellini**

creamy parmesan and cep sauce, black truffle oil, rocket and green olive salad 18.50 (V)

 **Chicken Supreme**

 fondant potato, English asparagus, black pudding bon-bon, crispy chicken skin, rosemary jus 25.00 (X)

**Oven Roasted Cod Loin Fillet**

Jerusalem artichoke purée, butter bean, smoked pancetta, confit garlic, spinach, samphire,

lemon & herb butter 26.00 (X)

**Luttrell Arms Pie of the Day**

seasonal vegetables, skin-on thick cut chips, red wine gravy 21.50

**Traditional Battered Fish & Chips**

minted peas, tartare sauce 19.50 (X)

**St Austell’s Bay Steamed Mussels and Fries**

smoked bacon, Somerset cider and cream sauce 19.50 (X)

Sides

Focaccia & Olives6.25 (X\*)

Kale, Toasted Peanuts, Smoked Butter 3.50 (X)

Skin On Chunky Chips 4.50 (X)

Seasonal Vegetables 3.50 (X, V, Ve\*)

House Salad 4.50 (X, V, Ve)

Parmesan & Truffle Fries 5.50 (X)

Skinny Fries 4.50 (X)

Desserts

**Dark & Stormy**rum and raisin ice cream, spiced rum 7.50 (X\*)

**Somerset Rhubarb & Vanilla Trifle**poached local rhubarb, vanilla custard, rhubarb jelly, whipped cream, salted oat crumb8.00 (X)

**Salted Chocolate Delice**

chocolate & hazelnut mousse, salted caramel ice cream, chocolate soil 9.50 (X)

**Warm Strawberry & Almond Frangipane Tart**

clotted cream 8.50 (V)

**South West Cheese** **Board**selection of South West cheeses, chutney, grapes, celery, crackers 12.00 (X\*)

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**Selection of Yarde Farm Ice Creams & Sorbets**2 scoops 4.50, 3 scoops 6.75 (V\*, Ve\*, X\*)

*Allergens - If you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.
Detailed allergen information is available for every dish that we serve. V = vegetarian V\* vegetarian option available*

*X =contains non gluten ingredients X\* = non gluten ingredient option available Ve = vegan Ve\* = vegan option available*