

For the Table

Root Vegetable Crisps

sour cream and chive dusting 4.00 (x)

Fish Cake Bites

dill emulsion 6.50 (x,df)

Halloumi Fries

sweet chilli sauce 5.50 (x)

Apple Cider Vinegar Gribbles 3.00 (x,ve)

Chicken Wings

honey and soy glaze 6.00 (x)

Starters

Pea & Mint Soup

pea fritter 9.00 (x,ve)

Spring Asparagus

whipped goat's cheese, preserved lemon 11.00 (x,df)

Torched Octopus

yoghurt, brioche, harissa dressing 12.00 (x*)

Home Smoked Duck Breast

beetroot textures 13.00 (x,df)

Baked 'The Truffler' Brie

toasted focaccia, onion marmalade
(Ideal to share. Maybe.....) 18.00 (x*)



The Luttrell Arms Hotel

From the Grill

Ribeye 29.00 Sirloin 32.00

steaks served with king oyster mushroom, vine cherry tomatoes and skin on fries (x,df)

Peppercorn sauce 3.50 Stilton cream sauce 4.00
(Ribeye 9.50 / Sirloin 12.00 supplement if on Dinner, Bed and Breakfast package)

Elston Farm Burgers

Beef 19.00 Chicken 18.00 Spiced Tofu 17.00

Burgers served with lettuce, red onion, tomato chutney and skin on fries
Add bacon jam, streaky bacon, cheddar, fried egg or brie 2.00 each (x* df*)

sides 5.00 each

Pickled Onion Rings (x,df) Truffle Mash (x)
Market Vegetables (x,df) Skin on Fries (x,ve)
House Salad (x,ve) peas a la francaise (x)

Sandwiches

Served Monday-Saturday 1200-1430
*The following are served on a brioche bun with crisps
(white and brown bread and gluten free options available)*

Smoked Salmon | cream cheese 9.00 (x*,df*)
Ham & Wholegrain Mustard | baby gem 9.00 (x*)
Somerset Brie | cranberry, mixed leaves 9.00 (x*)
Coronation Chickpea | pickled cabbage 9.00 (x*ve)

Classics

Chef's Pie of the Week

creamed potatoes, buttered greens 24.00

Battered Haddock

skin on fries, tartare sauce and buttered peas 19.50 (x,df*)

Elston Farm Ham, Egg & Chips

pineapple salsa 18.00 (x,df)

Thai Red Vegetable Curry

Jasmine rice 19.00 (x,df)
add chicken £4

Served Monday-Saturday for Dinner

Chef's choice

Pan Seared Gurnard

wild garlic velouté, pickled samphire, straw potatoes 23.00 (x)

Roast Chalk Stream Trout Fillet

nduja Jersey royals, spring greens, citrus crème fraiche 22.00 (x, df*)

Carrot Tart Tatan

olive tapenade dressing, harrisa ricotta 21.00 (ve*)

Trio Of Pork

rolled ham hock, pork neck croquette, braised pork cheek, rainbow carrots apple puree pan jus 26.00 (x)

Allergens - If you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order

(v) = vegetarian (x) = non gluten ingredients (x) = non gluten ingredient option available (ve) = vegan (ve*) = vegan option available (df) = dairy free (df*) = dairy free option available*

Detailed allergen information is available for every dish that we serve.