



Meet the Chef

Menu

Soup

celeriac, parsnip and vanilla veloute, caramalised chestnuts

Fish

hake or stone bass supreme, wild mushrooms
squash puree, roast pumpkin seeds

Meat

pork tenderloin, whole grain mustard mash,
charred leeks cider, cafe au late apple puree

Dessert

dark chocolate delice, sable, pistachio cremeux

Cheese

truffle brie, iced grapes, biscuits, quince jelly

The Luttrell Arms Hotel, Dunster, TA24 6SG | 01643 821555
| enquiry@luttrellarms.co.uk | www.luttrellarms.co.uk