



## The Luttrell Arms

### Dinner Menu

#### Starters

##### **Soup of the Day**

bread and butter 7.50 (X\*, V\*, Ve\*)

##### **Spicy Glazed Chicken Wings**

Korean chilli glazed wings, sesame seeds, spring onions, crispy onions, spicy yogurt 10.50 (X)

##### **Whipped Goat's Cheese & Honey Glazed Roasted Carrots**

sun blushed tomato pesto, hazelnut butter, pomegranate molasses 10.50 (X, V, Ve\*)

##### **Crispy Whitebait**

pickled cucumber and fennel salad, tartare sauce 8.00 (X)

##### **St Austell Bay Cornish Mussels**

smoked bacon, garlic, cider and cream sauce, bread and butter 10.50 (X\*)

##### **Braised Beef & Spinach Croquettes**

black pepper and truffle mayonnaise 9.00

#### Mains

##### **Luttrell Arms Curry**

braised coconut & cardamon rice, onion bhaji, coriander and mint yoghurt, mango chutney, garlic naan bread

Choose from –

slow braised beef rogan josh 20.00 - or - spinach, chickpea and pumpkin curry 18.50

##### **Traditional Battered Fish & Chips**

minted peas, tartare sauce 19.50 (X)

##### **Exmoor Venison Cottage Pie**

cheesy topped mash, braised spiced red cabbage 20.50

##### **Wild Mushroom Stroganoff**

tagliatelle pasta, spinach, black truffle oil, parmesan 18.50 (V, X\*)

##### **Little Oak Farm 12oz Tomahawk Pork Steak**

smoked bacon & rosemary hash brown, creamed savoy cabbage, smoked bacon and sage butter, red current jus  
24.00

##### **Luttrell Arms Steaks**

served with rosemary salted fries, roasted cherry tomatoes, house salad, peppercorn sauce

**16oz T Bone** – short loin and tender loin. Considered to be one of the finest steak cuts 40.00 (X)

(supplement of £18.50 if on Dinner Bed and Breakfast)

**10oz Rump** – tasty and lean cut from the hind quarter 29.50 (X)

(supplement of £7.50 if on Dinner Bed and Breakfast)

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## Sides

Bread & Olives 6.25 (X\*)

Buttered New Potatoes 3.50

Seasonal Vegetables 3.50

Tenderstem Broccoli, Toasted Almonds 4.50 (X, V, Ve\*)

Skin on Chunky Chips 4.00 (X)

Parmesan & Truffle Fries 5.00 (X)

Skinny Fries 4.00 (X)

## Desserts

### **Baileys Tiramisu Trifle**

boozy mascarpone cream, coffee-soaked sponge, dusting of cocoa powder 8.00

### **Apple & Cinnamon Crumble**

warm vanilla custard or clotted cream 8.50 (X\*)

### **Raspberry & Double Chocolate Millefeuille**

caramelised white chocolate mousse, rich dark chocolate mousse, raspberry jelly, fresh raspberries, between crisp pastry layers 9.50

### **Dark & Stormy**

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

### **South West Cheese Board**

selection of South West cheeses, chutney, grapes, celery, crackers 14.00 (X\*)  
(supplement of £4.00 if on Dinner Bed and Breakfast)

### **Selection of Yarde Farm Ice Creams & Sorbets**

2 scoops 4.50, 3 scoops 6.75 (X\*, V\*, Ve\*)

*A discretionary 10% service charge will be added to tables of 8 or more guests (non-residents). All collected service charges are distributed among our staff as part of their tips. Thank you for your understanding and generosity.*

*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*

# The Luttrell Arms Hotel

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