

## For the table

### Root Vegetable Crisps

sour cream and chive dusting 4.00 (x)

### Pulled Pork Bon Bons

katsu ketchup 6.00 (x,df)

### Halloumi Fries

sweet chilli sauce 5.50 (x)

Apple Cider Vinegar Gribbles 3.00 (x,v,df)

### Chicken Wings

ranch dressing 6.00 (x)

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## Starters

### Spiced Parsnip Soup

onion bhaji 9.00 (x,v,df)

### Charred Cauliflower

white bean houmous, carrot puree 9.50 (x,df)

### Crab Rarebit on Sourdough Toast

dressed watercress 12.00

### Ham Hock & Confit Chicken Terrine

mustard seeds, pickled red cabbage 10.00 (x,df)

### Baked 'the Truffle 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

### 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\*)

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### sides 5.00 each

Pickled Onion Rings (x,df) Truffle Mash (x)

Market Vegetables (x,df) Skin on Fries (x,vg)

House Salad (x,vg)

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### 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\*)

Roast Beef | horseradish, rocket 9.00 (x\*,df\*)

Somerset Brie | cranberry, mixed leaves 9.00 (x\*)

Red Pepper Hummus | grated carrot and cucumber 9.00 (x\*df\*)

## Classics

### Pie of the Week

creamed potatoes, buttered greens 24.00

### Battered Haddock

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

### Pork Cumberland Sausage

bubble and squeak, onion gravy 22.00 (x,df)

### Elston Farm Ham, Egg & Chips

pineapple salsa 18.00 (x,df)

### Chicken & Chorizo Ragu

crispy chilli and garlic oil 20.00 (df)

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### Served Monday-Sunday for Dinner Chef's choice

#### Curried Monkfish

Bombay Aloo, red pepper dressing 26.00 (x,df)

#### Baked Hake

confit leeks, mussel and cider bisque 27.00 (x)

#### Panfried Gnocchi

butternut squash puree, crumbled blue cheese and roasted pear 21.00 (v)

#### Rack of Venison

beef fat fondant potato, wild mushroom and bordelaise sauce 34.00 (x,df\*)

#### Pressed Lamb Shoulder

Calvo Nero, pomme puree, lamb floss, jus 32.00 (x,gf)

*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.*