



The Luttrell Arms Hotel

Menu A

Starters

Soup of the Day

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

Ham Hock & Parsley Terrine

fig chutney, sourdough croutons (X)

Isle of Wight Tomato Bruschetta

green herb pesto, bocconcini mozzarella, aged balsamic vinegar (X*, V. Ve*)

Smoked Mackerel & Citrus Pate

pickled fennel & cucumber salad, duster sourdough croutons (X*)

Mains

Pork Tenderloin

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

Asparagus, Pea & Courgette Rigatoni Pasta

bocconcini cheese, rocket and green herb pesto (V)

Pan Fried Seabass Fillet

smoked buttered kale, herb & seaweed crushed potatoes, lemon & dill butter (V)

Pan Fried Guinea Fowl Breast

garlic and thyme fondant potato, wild mushroom fricassee, black pudding bon-bon, root vegetable puree (X*)

Desserts

Somerset Rhubarb & Vanilla Trifle

poached local rhubarb, vanilla custard, rhubarb jelly, whipped cream, salted oat crumb (X)

Salted Chocolate Delice

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

Warm Strawberry & Almond Frangipane Tart

clotted cream (V)

Dark & Stormy

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

£ 39.00 per person

Tea and Coffee not included

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*