



The Luttrell Arms Hotel

Menu B

Starters

Soup of the Day

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

Chicken Liver Parfait

spiced apple jelly, date & fig chutney, sesame sourdough (X*)

Luttrell Fishcake

samphire, hollandaise sauce (X)

Harissa Glazed Heritage Carrots

white bean and chickpea hummus, carrot top pesto, coriander, toasted seeds and nuts

Mains

Oven Roasted Hake Fillet

creamy smoked fish chowder, samphire, brown shrimp butter (X)

Slow Roasted Little Oak Farm Pork Belly

potato gratin, celeriac, rainbow chard, apple and black pudding faggot, cider and mustard sauce (X*)

Mushroom and Tarragon Pearl Barley Risotto

leeks, goats' cheese, pickled red onion, onion rings, butternut, Twineham Grange cheese (V, Ve*)

Slow Braised Beef Short Rib

confit garlic mash potato, cavolo nero, red wine jus (X)

Desserts

Vanilla Panna Cotta

granola crumb, fresh raspberries(X)

Apple & Cinnamon Crumble

Cornish clotted cream, toasted mixed nuts (X, V)

Vanilla crème Brûlée

Chocolate & Salted Caramel Tart

blood orange sorbet, honeycomb

£ 47.00 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*