



The Luttrell Arms Hotel

Menu C

Starters

Feta & Watermelon Salad

pickled walnut, balsamic glaze

Whisky & Beetroot Cured Salmon

horseradish crème fraiche, watercress, radish

Ham Hock & Pea Terrine

piccalilli, Dunster sourdough

Asparagus Spears

whipped feta, crispy onions, Twineham Grange cheese, watercress (V, X)

Mains

Oven Roasted Halibut Fillet

Jerusalem artichoke puree, butter bean, smoked pancetta, confit garlic, spinach, samphire, lemon & herb butter (X)

Masala Roasted Cauliflower Steak

spiced cumin and coriander risotto, pickled golden raisins

Exmoor Venison Loin

sweet potato gratin, kale, ale roasted shallot, juniper jus

Somerset Roast Lamb Rump

Ratte potatoes, courgettes, peas, San Marzano tomatoes, harissa goats curd, black olive tapenade, minted lamb

Desserts

Lemon Meringue Pie

lemon sorbet

Orange & Dark Chocolate Ganache Tartlet

blood orange sorbet (V)

Strawberry & Elderflower Eton Mess

sweet vanilla cream, meringue, elderflower sorbet

South West Cheese Board

selection of South West cheeses, chutney, grapes, celery, crackers (X*)

£ 56.00 per person

Tea and Coffee 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*

The Luttrell Arms Hotel

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