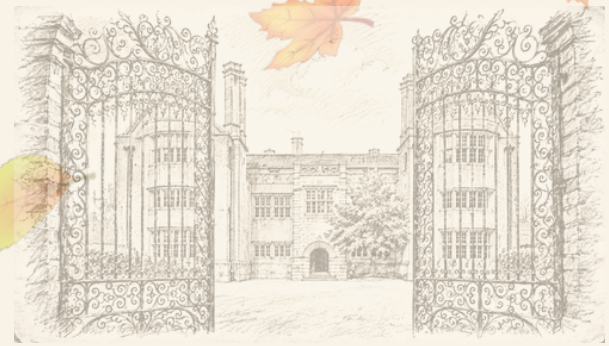
Lutyens Menu



Please scan the QR code
for full allergen details.



NIBBLES

Bread board- £9
focaccia, spring onion & nigella seed soda bread, seeded cracker, roasted garlic & chive butter, olives

Black pudding croquette- £4.50
date and walnut ketchup

Smoked Cheddar straws- £4.50

Halloumi fries- £7.50
chorizo jam, pomegranate

STARTERS

Smoked mackerel pate- £8.95
apple & cucumber gel, pickled fennel & dill, seeded cracker

Roasted Cauliflower & cardamom soup- £7.95
herb oil, spring onion & nigella seed soda bread

Smoked ham hock- £8.95 GF & DF
potato rosti, confit egg yolk, date & walnut ketchup, pickled shallot

Prawn & chorizo arancini- £9.95 *supp £2
romesco, celeriac remoulade, herb oil

Grilled pear- £8.95
blue cheese, pickled walnut, rye bread crostini, celery watercress salad, honey & walnut dressing

SIDES £4.50

Skin on fries
House salad
Glazed heritage carrots
Café de Paris butter
Spring onion & chive mash
Seasonal greens
preserved lemon salsa verde
Garlic focaccia
add cheese
Macaroni cheese
herb & parmesan crumb

BURGERS, WRAPS & SALADS

Beef burger-£17.50
pretzel bun, smoked cheddar, shredded gem, beef tomato, gherkin, served with fries or salad
~add streaky bacon £3~

Chicken burger-£17.50
pretzel bun, chorizo & red pepper chutney, smoked cheddar, shredded gem, beef tomato, served with fries or salad
~add streaky bacon £3~

Vegan burger-£15.95
pretzel bun, shredded gem, spiced tomato chutney, beef tomato, served with fries or salad

Steak sandwich- £16.95
confit garlic, parmesan & watercress emulsion, charred onion, mixed leaf, served with fries or salad

Caesar salad- £14.95
dressed baby gem, croutons, parmesan, bacon
~add chicken £4.50~

Confit duck wrap-£17.95 DF
cucumber & beansprout salad, lettuce, hoisin sauce, served with fries or salad

Korean fried oyster mushroom wrap- £15.50 DF
cucumber & beansprout salad, lettuce, Korean BBQ sauce, served with fries or salad

MAINS

Pearl barley & chestnut stuffed onion-£21.95 vegan
roasted Jerusalem artichoke, carrot puree, fried brussel sprouts, Madeira sauce, pickled mustard seeds

Slow cooked pork collar- £24.95
black pudding croquette, burnt apple ketchup, sauté cabbage & chestnut, calvados jus

Chicken supreme- £22.95
fondant potato, sauté wild mushrooms, fine beans, spinach & watercress velouté

Smoked haddock & leek fishcake-£16.50
curry sauce, peas, fries

Thai red chicken curry-£16.95 GF
rice, roasted broccoli

Lentil & vegetable lasagne-£15.50
salad, garlic focaccia

Grilled salmon-£18.95 GF
new potatoes, chargrilled baby gem lettuce, preserved lemon salsa verde

Local Venison & red wine sausage & mash-£16.50
peas, onion gravy

Chicken schnitzel-£17.50
seasonal greens, house pickles, skin on fries, garlic & herb butter

Maple & orange gammon steak-£16.95 DF
fried egg, fries, peas, pineapple chutney

Onglet steak- £33.50 *supp £15
skin on fries, watercress, roasted mushroom & confit tomato, café de Paris butter

Our teams cannot provide advice on what is safe for you to eat or drink, and it is our policy that we do not modify any specific dishes or recipes. Please, therefore, choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.

Dessert Menu

Stout treacle tart- £8.50
malt crumb, vanilla mascarpone, candied orange

Vanilla creme brulee- £7.95
short bread

Sticky toffee pudding- £7.95
toffee sauce, vanilla ice cream

Spiced squash cheesecake- (GF)- £8.50
pecan brittle, pear & vanilla syrup

Black forest baked Alaska- (GF) -£7.95
brownie, cherry ice cream, Italian meringue

Apple & blackberry frangipane tart- (DF)- £8.50
vanilla ice cream (vegan ice cream available on request)

LIGHTER DESSERTS

selection of ice creams and sorbets- ask your server

Our teams cannot provide advice on what is safe for you to eat or drink, and it is our policy that we do not modify any specific dishes or recipes. Please, therefore, choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.

Dessert Menu

Stout treacle tart- £8.50
malt crumb, vanilla mascarpone, candied orange

Vanilla creme brulee- £7.95
short bread

Sticky toffee pudding- £7.95
toffee sauce, vanilla ice cream

Spiced squash cheesecake- (GF)- £8.50
pecan brittle, pear & vanilla syrup

Black forest baked Alaska- (GF) -£7.95
brownie, cherry ice cream, Italian meringue

Apple & blackberry frangipane tart- (DF)- £8.50
vanilla ice cream (vegan ice cream available on request)

LIGHTER DESSERTS

selection of ice creams and sorbets- ask your server

Our teams cannot provide advice on what is safe for you to eat or drink, and it is our policy that we do not modify any specific dishes or recipes. Please, therefore, choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.

Childrens Menu

2 courses = £12.00
3 courses= £16.00

STARTERS

Tomato Soup
served with focaccia

Caesar Salad

Vegetable Sticks
with almond & pepper dip

MAINS

Scampi
fries, beans OR peas

Chicken Goujons
fries, beans OR peas

Burger
lettuce, cheese, ketchup & fries

Mac & Cheese

DESSERTS

Chocolate Brownie & icecream

Banana Split

Fruit Salad

Selection of icecreams

Our teams cannot provide advice on what is safe for you to eat or drink, and it is our policy that we do not modify any specific dishes or recipes. Please, therefore, choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.

Childrens Menu

2 courses = £12.00
3 courses= £16.00

STARTERS

Tomato Soup
served with focaccia

Caesar Salad

Vegetable Sticks
with almond & pepper dip

MAINS

Scampi
fries, beans OR peas

Chicken Goujons
fries, beans OR peas

Burger
lettuce, cheese, ketchup & fries

Mac & Cheese

DESSERTS

Chocolate Brownie & icecream

Banana Split

Fruit Salad

Selection of icecreams

Our teams cannot provide advice on what is safe for you to eat or drink, and it is our policy that we do not modify any specific dishes or recipes. Please, therefore, choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.