

Psalter's Restaurant Dinner Menu

TO START

Soup of the Day ~ 5.00

Pigeon & Damson Terrine ~ 8.00

smoked plum jam and toasted rye bread

Grilled Fillet of Red Mullet ~ 7.00

pickled vegetables, basil puree and prawn cracker

Beetroot Brulee ~ 7.00

roasted beetroot, candied walnuts and goats curd

Luttrell Arms Scotch Egg ~ 8.00

barbecue sauce and black pudding

Crispy Cod ~ 7.00

charred cucumber, pak choi, garlic crisps and pea puree

MAIN COURSE

10oz Rump Steak ~ 19.00

dauphinoise potato, wild mushrooms, green beans and pepper sauce

Crispy Chicken ~ 18.00

confit garlic mashed potato, savoy cabbage, baked onion and chicken veloute

Poached Salmon Wrapped in Seaweed ~ 18.00

Moroccan spiced cous cous, date puree, apricots and lemon oil

Slow Cooked Cauliflower Steak ~ 14.00

Bombay potatoes, saffron sauce and onion bhaji

Beer Battered Fish & Chips ~ 14.00

minted peas and tartare sauce

Gourmet Burger ~ 13.00

coleslaw, tomato, mozzarella, pesto and skinny fries

Vegan Spiced Bean Burger ~ 13.00

pretzel bun, curtido salad and skinny fries

Cod & Salmon Fishcakes ~ 14.00

charred grilled baby gem, chilli jam and sweet potato fries

Wild Mushroom & Pine Nut Orecchiette ~ 14.00

fresh black truffle and parmesan

Slow Cooked Rump of Lamb ~ 18.00

dauphinoise potatoes, roasted fennel, red pepper puree and basil oil



DESSERTS

Warm Chocolate Fondant ~ 7.00

cherry puree and white chocolate ice cream (please allow ten minutes cooking time)

Scrumdiddly Gelato Sundae ~ 7.00 please ask for flavours

Strawberry & White Chocolate Devil Cake ~ 7.00 strawberry and chilli puree and strawberry sorbet

Honeycomb Iced Parfait ~ 7.00

fresh honeycomb, roasted fig and lavender ice cream

Salted Caramel Tart ~ 8.00

praline macaroon, candied nuts and salted caramel ice cream

Ice Cream & Sorbets

please ask for flavours ~ 2 Scoops 3.00 or 4 Scoops 5.00

Selection of Local Cheeses ~ 9.00

fruit, chutney and biscuits