



The Luttrell Arms Hotel  
Dinner Menu

## Starters

### Soup of the Day

bread and butter 7.50 (X\*, V\*, Ve\*)

### Biryani Arancini

spring onions, coriander, crispy onions, curried mayonnaise 8.50 (V, X, Ve\*)

### Spicy Glazed Chicken Wings

Korean style chilli glazed wings, sesame seeds, spring onions, crispy onions, spicy yoghurt 9.50 (X)

### Prawn Cocktail

lemon and dill dressing, cos lettuce, brown bread and butter 8.50 (X\*)

### Smoked Ham Hock Terrine

curried pickled cauliflower, endive and radish salad 9.50 (X)

### St Austell Bay Cornish Mussels

smoked bacon, garlic, cider and cream sauce, bread and butter 10.50 (X\*)

## Mains

### Spiced Cauliflower Steak

curried coconut, cumin puy lentils, coconut granola 19.50 (V, Ve)

### Luttrell Arms Pie of the Day

seasonal vegetables, skin-on thick cut chips, red wine gravy 21.50

### St Austell Bay Cornish Mussels

smoked bacon, garlic, cider and cream sauce, skinny fries, bread and butter 18.00 (X\*)

### Seafood Linguine

prawns, mussels, smoked salmon, cod, lemon and dill cream sauce, parmesan 24.50 (X\*)

### Little Oak Farm Pork Belly

apple glazed celeriac, tenderstem broccoli, cider apple puree,  
cider and whole grain mustard sauce 26.50 (X)

### Slow Braised Oxtail

root veg, mash potato, crispy onions 24.00 (X)

### Traditional Battered Fish & Chips

minted peas, tartare sauce 19.50 (X)

### Luttrell Arms Steaks

served with rosemary salted fries, roasted cherry tomatoes, house salad & a choice of sauce ~  
pepper sauce (X), béarnaise sauce (X, V), red wine jus (X, V), black garlic butter (X, V)

**16oz T Bone** – short loin and tender loin. Considered  
to be one of the finest steak cuts 40.00 (X)  
(supplement of £15.00 DBB)

**10oz Rump** – tasty and lean cut from the hind quarter  
29.50 (X)  
(supplement of £10.00 DBB)

# Sides

Bread & Olives 6.25 (X\*)

Kale, Toasted Peanuts, Smoked Butter 3.50 (X)

Skin On Chunky Chips 4.50 (X)

Seasonal Vegetables 3.50 (X, V, Ve\*)

House Salad 4.50 (X, V, Ve)

Parmesan & Truffle Fries 5.50 (X)

Skinny Fries 4.50 (X)

# Desserts

## Dark & Stormy

rum and raisin ice cream, spiced rum 7.50 (X\*)

## Vanilla Bean Rice Pudding

apricot, prune and sultana compote, Cornish clotted cream 8.00 (X)

## Poached Strawberry Posset

caramelised white chocolate mousse 8.00 (X)

## South West Cheese Board

selection of South West cheeses, chutney, grapes, celery, crackers 12.00 (X\*)

## Selection of Yarde Farm Ice Creams & Sorbets

2 scoops 4.50, 3 scoops 6.75 (V\*, Ve\*, X\*)

# Dessert Wine

*(Excluded from DBB offers)*

## 44. Chateau Les Mingets Sauternes. (France)

50ml Glass £6.50

## 45. Elysium Black Muscat (USA)

50ml Glass £7.75

## 48. Nectar Pedro Ximenez (Spain)

50ml Glass £7.50

*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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