



Dinner Menu

To Start

Bread & Olives ~ GF*
salted butter and oils 6.00

Soup of the Day ~ GF*
bread and butter 7.00

Cornish River Fowey Mussels ~ GF*
smoked bacon lardons in a somerset cider, garlic and cream sauce, bread 9.50

Half Pint of Prawns ~ GF*
classic shell on prawns, garlic mayo and brown bread 9.50

Poached Pear, Devon Blue & Walnut Salad ~ GF, V, Ve*
rocket, aged balsamic and red wine dressing 8.50

Ham Hock & Pea Terrine ~ GF*
piccalilli and toasted Glenmore bakery bread 9.00

Grilled English Asparagus ~ GF, V, Ve*
poached egg, parmesan, organic cornish mix salad and cotswold gold rapeseed oil 10.50

Main Course

Beech Ridge Chicken Breast ~ GF
west country violet new potatoes, english asparagus, smoked bacon, chicken and tarragon jus 19.50

Dartmoor Ruby Red 10oz Ribeye Steak ~ GF
hand cut triple cooked chips, peppercorn sauce, cherry tomatoes, caramelised onion, portobello mushroom, side salad 28.00

Chalk Stream Trout Niçoise ~ GF, V*, Ve*
warm salad of purple potatoes, green beans, olives and courgettes with a soft-boiled egg and sauce vierge 22.00

Devon Ruby Red Gourmet Beef Burger ~ GF*
streaky smoked bacon, swiss cheese, chorizo and bacon jam, pickled onion, dill-pickled gherkins, coleslaw, skinny fries 16.50

Luttrell Fish Pie
mix of locally caught fish and shellfish, dill and white wine sauce, parmesan crusted mash, local greens 17.00

Cornish River Fowey Mussels ~ GF*
smoked bacon lardons in a somerset cider, garlic and cream sauce, bread 16.00

Fish & Chips ~ GF
battered cod, minted peas, hand-cut chips and tartare sauce 16.00

English Asparagus & Wild Garlic Linguine ~ GF*, V, Ve*
local asparagus, dunster wild garlic pesto, peas, courgettes, sun-blush tomatoes, parmesan shavings 16.50
add chicken breast 3.50

The Luttrell Arms Hotel

Dunster, Exmoor National Park, Somerset, TA24 6SG | 01643 821 555 | enquiry@luttrellarms.co.uk

Sides

Side Salad ~ 3.50

Local Seasonal Vegetables ~ 4.00

Hand Cut Triple Cooked Chips ~ 4.00

Parmesan & Truffle Fries ~ 5.00

Skinny Fries ~ 4.00

Bread & Butter ~ 2.50

Brandy Peppercorn Sauce ~ 2.00

Desserts

Tonka Bean Panna Cotta ~ GF

poached pear, blackberry jam, toasted almond 7.50

Salted Caramel Tart

somerset honey cake, salted caramel ice cream 7.50

Dark & Stormy ~ GF

rum and raisin ice cream, honeycomb, spiced rum 6.50

South West Cheese Board ~ GF*

selection of south west cheeses, chutney, grapes, celery, crackers 10.00

Selection of Ice Creams & Sorbets ~ V*, Ve*

2 scoops 4.00 3 scoops 6.00

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

GF = gluten free

GF* = gluten free option available

Ve = vegan

Ve* = vegan option available

The Luttrell Arms Hotel

Dunster, Exmoor National Park, Somerset, TA24 6SG | 01643 821 555 | enquiry@luttrellarms.co.uk