



# Dinner Menu

## To Start

**Bread & Olives ~ GF\***  
salted butter and oils 6.25

**Soup of the Day ~ GF\***  
bread and butter 7.50

**Cornish River Fowey Mussels ~ GF\***  
smoked bacon lardons in a somerset cider, garlic and cream sauce, bread 10.50

**Half Pint of Prawns ~ GF\***  
classic shell on prawns, garlic mayo and brown bread 9.75

**Poached Pear, Devon Blue & Walnut Salad ~ GF, V, Ve\***  
rocket, aged balsamic and red wine dressing 8.75

**Ham Hock & Pea Terrine ~ GF\***  
piccalilli and toasted Glenmore bakery bread 9.50

**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 29.50

**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 17.00

**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 17.00

**Fish & Chips ~ GF**  
battered cod, minted peas, hand-cut chips and tartare sauce 16.50

**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

## 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 8.00

**Salted Caramel Tart**

somerset honey cake, salted caramel ice cream 8.00

**Dark & Stormy ~ GF**

rum and raisin ice cream, honeycomb, spiced rum 7.00

**South West Cheese Board ~ GF\***

selection of south west cheeses, chutney, grapes, celery, crackers 11.00

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

2 scoops 4.50 3 scoops 6.75

*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

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