

L u t y e n s B a r & R e s t a u r a n t

S t a r t e r s & S a l a d s

Pea & Miso soup (vg/gf)	
Toasted seeds	7.95
Wild mushroom parfait (gf)	
Pickled shallots & house focaccia	8.95
Wild rabbit terrine (gf)	
Carrot puree, pickled carrot, watercress & toasted seeds	8.95
Grilled goat's cheese (v/gf)	
Beetroot carpaccio, toasted walnuts & honey, balsamic vinaigrette	8.50
Caesar salad	
Little gem, parmesan, focaccia croutons & Caesar dressing	15.00
With grilled chicken	19.50

S a n d w i c h e s

All sandwiches in our homemade
Focaccia, with a side of fries or salad

Steak
Rocket, chimichurri, pickled shallots,
parmesan 18.50

Mediterranean vegetable & feta
Tomato chutney & rocket 16.95

The Club
Shredded gem, tomato, egg
mayonnaise, streaky bacon 17.50

B u r g e r s

All burgers served in a pretzel bun
with a side of fries or salad

New Place beef burger
Shredded gem, tomato, pickled
shallot, gherkin, burger sauce,
smoked cheddar & streaky bacon 18.50

Chicken burger
Shredded gem, Caesar dressing,
Parmesan & streaky bacon 17.95

Vegan Burger (gf)
Shredded gem and tomato chutney
15.95



Main Courses

Braised chicken leg (gf) Champ, fine beans, jus	17.50
Cumberland sausage & mash Peas & onion gravy	17.50
Shepherds pie Seasonal vegetables and gravy	18.75
Ox Liver with Streaky bacon & onions (gf) Seasonal greens and thyme jus	15.95
Gammon & egg (df) Triple cooked chips and peas	15.95
Smoked haddock & leek fishcake (df) Triple cooked chips, minted peas and curry sauce	16.50
Grilled salmon (gf) Herb dressed new potatoes, seasonal vegetables, lemon & herb butter	18.95
Lentil chilli (gf/df) Rice and Coriander	15.95
Pearl Barley Risotto Packed with spring vegetables	18.95
Butcher's choice; Onglet steak (df) Triple cooked chips, sundried tomato, chimichurri, parmesan & rocket salad	32.50
<i>supplement for dinner inclusive guests - £10</i>	

Lutyens Bar & Restaurant

Desserts

Banoffee fondant and glazed banana vanilla ice cream	9.95
Cherry and almond crumble (gf/df) vanilla ice cream or custard	8.95
Toasted coconut panna cotta (gf, contains gelatine) <i>pineapple</i>	8.50
Strawberry champagne creme brulee <i>shortbread</i>	8.50
Lemon meringue cheesecake (gf) <i>stem ginger clotted cream</i>	8.95
Chocolate brownie <i>toffee sauce and vanilla ice cream</i>	7.95
British Cheese Board <i>house chutney, grapes, crackers</i> not included in DBB package	14.50

Lighter Desserts

All 5.95

Affogato

*vanilla ice cream, crushed
amaretti, espresso*

Selection of Ice Cream and Sorbets

We make every effort to identify allergens in our menu descriptions but do not list every ingredient and all food is prepared in our kitchen where allergens are present. Please advise your server of any intolerances, allergies or specific dietary requirements, before placing your order. Some dishes may be adaptable. 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. All prices include VAT.

