

LYTHE HILL

HOTEL, RESTAURANT & SPA

Nibbles - £4

Provençal olives
Godminster on sourdough
Roasted garlic hummus, warm flatbread
Oak smoked salmon and chive quiche
Honey glazed pigs in blankets

Starters

Celeriac soup, truffle and hazelnut (v, gf) £6
Mushroom and chestnut pate, cranberries and sourdough toast (vegan, gf) £6
Confit turkey, stilton, chicory and walnut (gf) £8

Beef carpaccio, celeriac, cornichons and baby watercress (gf) £8
Smoked haddock scotch egg with tartare sauce £8
Dorset crab rarebit, fennel and apple (gf) £8

Mains

Meatloaf

English meatloaf with roasted carrots, pickled onion rings and chicken gravy
£18

Pork Tomahawk

Pork Tomahawk steak with burnt apple, tenderstem broccoli and squash (gf)
£18

Grilled Red Mullet

Grilled red mullet, with provençal vegetables and smoked anchovy sauce vierge
£18

Signature Dishes

10oz Ribeye Steak - £30*

10oz ribeye steak with Cafe de Paris butter, watercress, onion ring, triple cooked chips and Bearnaise

Beef Featherblade - £27*

Beef featherblade, kidney pudding, roasted shallot and horseradish potato

*£5 surcharge for inclusive diners

We recommend you pair these with our Argentinian Portillo Malbec £28

Crispy Goats Cheese

Crispy goats cheese with roasted beets, glazed figs, herb salad and walnuts
£13

Pumpkin Gnocchi

Pumpkin gnocchi, with chestnuts, sprouts and sage (vegan)
£13

Turkey Escalope

Turkey escalope with smoked bacon, hispi, roasted beets, winter vegetables and maderia jus (gf)
£18

Sea Trout

With Thai green curry sauce, chargrilled bok-choi, baby corn and vermicelli
£18

Desserts

Rhubarb parfait, custard panna cotta, shortbread and ginger syrup £6

Pistachio sponge with elderflower cream and raspberry £6

Sticky toffee pudding with toffee sauce and vanilla bean ice cream £6

Roasted caramelised pineapple with coconut ice cream (vegan, gf) £6

Christmas pudding, brandy cream (gf) £6

Godminster Cheddar, Isle of Wight blue, Isle of Wight soft with quince and poppy seed crackers £8/12

Kids - 2 Courses £5.95

A child eats for £1 when ordered with an adult main!

Ham, egg and chips
Grilled chicken, chips and peas
Battered haddock, chips and peas
Tortellini pasta with spinach and ricotta (v)

Smartie sundae
Strawberry and marshmallow kebabs with chocolate sauce (gf)
Vanilla ice cream, jelly and fresh strawberries (gf)

*For children aged 2-12 years

Why not have a dessert cocktail?

Add our Espresso Martini £10.25

Sides - £3

Our chips and fries are seasoned with rosemary and black pepper sea salt

Triple cooked chips
French fries
Baby potatoes with truffle butter
Rocket and parmesan salad
Tenderstem broccoli, lemon and garlic

Please speak to a member of staff if you have any questions relating to allergens or ingredients



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