

LYTHE HILL

HOTEL, RESTAURANT & SPA

Nibbles - £4

Provençal olives
Roasted garlic hummus with warm flatbread
Oak smoked salmon and chive quiche
Godminster on sourdough

Starters

English pea and lovage soup with pickled enoki mushrooms (gf) **£6**
Braised pork belly with chilli jam, roasted peppers and coriander mayonnaise **£8**
Hot smoked mackerel scotch egg with tartar sauce **£8**

Spicy prawn taco and avocado salsa with chipotle lime dressing **£8**
Crispy duck leg with watermelon, mint and pomegranate (gf) **£8**
Grilled courgette with ozro, pickled fennel, orange and roquette (vegan) **£6**

Mains

Sea Bass

Pan-fried sea bass with pomme fondant, petit pois, gem lettuce, parma ham and chives
£18

Bouillabaisse of Cod

Bouillabaisse of cod, snapper, mussels and squid with Saffron potatoes and Rouille (gf)
£18

Duck Breast

Duck breast with crispy spring roll, pak choi, baby corn, peanut and XO Sauce
£20

Signature Dish

10oz Ribeye Steak - £30*
10oz ribeye steak with Cafe de Paris butter, watercress, onion ring, triple cooked chips and Bearnaise

*£5 surcharge

We recommend you pair this with our Argentinian Malbec £29

Pork Tomahawk Steak

With burnt apple, tenderstem broccoli and squash (gf)
£18

English Meatloaf

With roasted carrots, pickled onion rings and chicken gravy
£18

Guinea Fowl Breast

With smoked bacon, leeks, mushroom ketchup, black trumpet mushrooms and tarragon jus
£18

Crispy Goats Cheese

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

Harissa Roasted Cauliflower

With roasted chickpeas, coriander hummus, pomegranate and dukkah (vegan)
£13

Desserts

Sticky toffee pudding, toffee sauce, Medjool dates and banana ice cream **£7**

Raspberry and lemon Mille-Feuille with raspberry sorbet **£7**

Dark chocolate ganache with banana parfait, salted caramel and caramelised chocolate **£7**

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

Lemon tart and Italian meringue with blood orange sorbet **£7**

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

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 **£10.50**

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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