



# BRASSERIE

BY LUCKNAM PARK

## DESSERTS

### Wye Valley rhubarb trifle

Rhubarb jelly, ginger, pistachio nuts  
£8.50

### Wood roast spiced pineapple (VG)

Blood orange sorbet, coconut crumble  
£8.50

### Selection of homemade sorbet (VG)

3 scoops of your choice  
£8.50

### Lucknam Park sticky toffee pudding

Date puree, caramel sauce,  
Tahitian vanilla ice cream  
£8.50

### Warm bitter chocolate tart

Pistachio ice cream  
£8.50

### Selection of homemade ice cream

3 scoops of your choice £8.50

### Selection of local farmhouse cheeses & crackers

Montgomery Cheddar ||| Cerney goat ||| Celtic Gold wash-rind  
Tunworth soft ||| Alex James NO.7 Blue  
£12.50

## DESSERT WINE

### Sauvignon Blanc Late Harvest, Morande, 2015

Rich, fresh and complex, this late harvest wine balances  
sweetness with intense fruit and notes of orange peel

*Recommended with rhubarb trifle or wood roast pineapple*

50ml

£5

### Sauternes Chateau Monteils, Bordeaux, 2007

Lovely, rich with honeyed apricot and nectarine fruit

*Recommended with sticky toffee pudding or rhubarb trifle*

50ml

£6

### Rosteau, Vin Doux Naturel, Dom de Beurenard, Rhone, 2014

A profound purple colour and a stunning aromatic nose  
of black cherry and spice

*Highly recommended with chocolate*

50ml

£7

*Please note that a discretionary service charge of 12.5% will be added to your  
food and beverage bill.*