



BRASSERIE

BY LUCKNAM PARK

The Brasserie bread board

Rosemary and rock salt focaccia, sourdough, music bread served with butter and oils
£2.50 per person

STARTERS

Burford Brown Scotch egg

Watercress, crispy black pudding, apple puree £8.50

Wiltshire smoked ham hock terrine

Piccalilli, Wookey Hole Cheddar, bacon frazzles £8

Crispy Cornish squid

Spring onion, chilli, coriander, ginger, soy and sesame dressing £8.50

Smoked Cornish mackerel pate

Wood fired focaccia, pickled samphire, pink grapefruit £9.50

Bromham vegetable soup (VG)

Maple granola £8

Isle of Wight tomato salad

Watercress pesto, smoked buffalo mozzarella £8.50

Lucknam Park super food salad (VG)

Bath Farm Girls quinoa, avocado, kale, pomegranate, watercress, cashew nuts, sunflower seeds £8

BURGERS

All of our burgers are made from 100% rump steak and are served in our homemade slider buns. We serve all of our burgers cooked through.

Lucknam Park Burger

Wookey Hole Cheddar, brioche bun, LP burger sauce, fries, onion rings £18

Add BBQ glazed ox cheek for £3.50

Add smoked Sandridge Farm bacon for £2.50

WOOD FIRED STEAKS

All of our steaks are served with watercress.

We recommend you choose two sides and a sauce to accompany your chosen steak.

10oz Rump of Stokes Marsh Farm beef £18

We recommend this cooked medium rare

8oz Ribeye of Stokes Marsh Farm beef £25

We recommend this cooked medium

21oz Bone in Sirloin of Stokes Marsh Farm Beef (for two to share) £48

We recommend this cooked medium rare

Steak Sauces £3.00

Peppercorn sauce – Garlic butter – Béarnaise

LUCKNAM PARK GARDEN SIDES

All at £4

Bromham vegetables



Wild rocket and parmesan salad



Buttered new season potatoes



Lucknam Park house salad



Lucknam Park chunky chips or *skinny fries*

FIELD TO PLATE

Wood Roast Tomahawk of Roundway Hill pork

Chorizo and butterbean cassoulet £22

Wood roast Creedy Carver chicken breast

Little gem hearts, anchovy, smoked bacon, garlic rosti £21

Wood roast cauliflower steak (VG)

Cape cauliflower, caper and raisin dressing, almonds, tobacco onions £16.50

Bromham beetroot risotto (VG)

Pickled beets, walnuts, nutritional yeast £16

BOAT TO PLATE

Cornish day boat fish and potatoes

Both cooked as you wish, crushed peas, tartare sauce; *priced daily*

Isle of Gigha halibut

Spring peas, Jersey Royals, brown butter, cockles £24.50

Cornish moules marinière

Garlic, parsley, white wine, focaccia £18

WOODSTONE PIZZA & PASTA

Classic Margherita pizza

Confit cherry tomato and Laverstock Farm mozzarella, baby basil £11/17

Trealy Farm spicy chorizo pizza

Tomato sauce, Laverstock Farm mozzarella £12/18

Lucknam Park Mac and Cheese

Montgomery Cheddar, truffled leeks, cheese crumb £16

Wood fired Neapolitan pizza (VG)

Wood roast tomato sauce, confit tomato, garlic, oregano £10/16

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

WINES

SPARKLING

NV Prosecco Spumante extra dry, Veneto, Italy		<i>Supremely drinkable Prosecco: soft, aromatic and fresh with the perfect balance between crisp apple and floral blossom notes.</i>	Bottle	£39
Rotari, Sparkling Rose, Dry NV, Trentino, Italy		<i>Elegant traditional method rosé, showing the delicious red berry fruit of cool climate Pinot Noir.</i>		£39
NV Joseph Perrier Champagne Cuvée Royale Brut, Champagne, France		<i>Elegant, fresh, light, well balanced with good length, this is the perfect celebration Champagne. Aged for an average of 3 years. On the nose the aromas are fine, delicate and complex with notes of apple and pear.</i>		£68

WHITE	Bottle	RED	Bottle
Château Lions Lamartine Gaillac Blanc South West, France	£29	Montepulciano d'Abruzzo, Angelo, Abruzzi, Italy	£29
<i>A broad spread of aroma – mandarin, apricot, white flowers – leads to a rich, expressive palate bursting with fruit and yet with a certain crispness that keeps it fresh and lively. Really characterful and distinctive white wine.</i>		<i>A super juicy wine, with masses of black cherry fruit, a smooth round texture, and a light dusting of Montepulciano spice.</i>	
Chenin Blanc/Roussanne, Front Row Babylon's, Swartland, South Africa	£30	Pinot Noir Revelation, Badet Clément, Languedoc-Roussillon, France	£30
<i>This mix of Loire and Rhône varieties produces a wonderfully textured wine, the crisp but generous tropical flavours of Chenin Blanc complemented by the rich apricot, pear and floral character of Roussanne, finishing neat and dry.</i>		<i>An elegant Pinot Noir with bright cherry and berry fruit, supple tannins and a medium body. Gentle notes of spice and a refreshing yet balanced acidity complete and lift the classy finish.</i>	
Pinot Grigio Castel Firmian Mezzacorona, Trentino, Italy	£34	Tempranillo Finca Antigua, La Mancha, Spain	£34
<i>Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth and a refreshing finish.</i>		<i>Aromas of preserved red fruit, yoghurt, dried figs, vanilla, toffee and white chocolate. Very elegant contribution from the barrel-ageing with a nice balance between fruit and oak. Elegant, concentrated and long in the mouth.</i>	
Albarino Serra da Estrela, Galicia, Spain	£36	Merlot Finca Perdriel, Argentina	£36
<i>Displaying typical Albariño character and aromatic richness, this surprisingly intense wine shows hints of pear, apricot and ripe exotic fruits complemented by a vibrant citrus character and hints of mineral and spice. Clean, fresh and long on the palate.</i>		<i>An intense nose of black cherry and mulberry fruit leads to a sleek, concentrated palate which offers a tantalising blend of power.</i>	
Gavi di Gavi La Contessa Broglia, Piedmont, Italy	£39	Bardolino Classico Frescaripa, Masi	£40
<i>Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry.</i>		<i>The nose has aromas of cherries, wild strawberries and blackcurrant. Vibrant, fresh and aromatic on the palate, with hints of pepper on the finish, this is light-bodied yet full of flavour.</i>	
Riesling, Calcaires Jaunes, Alsace, France	£40	Malbec Remolinos Vineyard, Finca Decero, Argentina	£42
<i>The Muré Riesling Calcaires Jaunes (Yellow Limestone) is an organic Alsace Riesling displaying the classic purity of fruit with a characteristic mineral finish. Pale yellow in colour the nose offers wonderful lemony citrus notes. The palate is well balanced, dry and the finish is enhanced by a touch of acidity. A great partner with seafood and fish dishes.</i>		<i>Intense violet aromas and purity of raspberry and red fruit flavours, with a kick of white pepper and a very assured, sleek texture.</i>	
Sauvignon Blanc Coopers Creek, Marlborough, New Zealand	£42	Rioja Reserva Promesa Familia Martinez Bujanda, Spain	£45
<i>This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passion fruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.</i>		<i>Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side as well as rich berry fruit and subtle oak influence.</i>	
Chardonnay Elgin Vintners, South Africa	£49	Pinot Noir Coopers Creek, Marlborough, New Zealand	£48
<i>An appetising mixture of ripe citrus, marmalade and oatmeal sit above the taught and textured palate, given backbone by a lean mineral streak. Subtle notes of spice from the oak ageing carry on through the long, harmonious finish.</i>		<i>Black plums and black cherries on the nose intermingled with subtle French oak and nuances of grilled meat. Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish.</i>	
Organic Chablis Domaine J-M Brocard, Burgundy, France	£52	Cabernet Sauvignon, Merlot, Constantia, South Africa	£60
<i>Fresh nose with light fruity aromas and elegant minerality on the palate; compared to Brocard's regular Chablis, this organic version has an extra degree of vividness and savoury complexity.</i>		<i>An exquisite Bordeaux-style blend with rich red fruit characters reminiscent of ripe raspberry and blackcurrant, and undertones of dark chocolate and tobacco. Aged in one hundred percent new French oak barrels for twenty four months.</i>	
		Villa Antinori Chianti Classico Riserva Antinori, Tuscany, Italy	£75
		<i>This is a rich, modern Chianti that marries beautifully ripe cherry fruit with well-judged smokey oak notes. The opulence on the palate is tempered by savoury notes of clove and a firm structure supporting the plump fruit.</i>	

ROSÉ

Pinot Grigio Rosé Poggio Alto, Veneto, Italy		<i>With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.</i>	Bottle	£29
Whispering Angel, Caves d'Esclans Provence, France		<i>The palest of pale pinks, this delicate rosé offers a core of pretty stone fruit with some herbal notes. Dry but smooth-textured, with an appetising mineral finish.</i>		£56

Wine by the glass can be found on our full drinks menu.