



BRASSERIE

BY LUCKNAM PARK
AL FRESCO DINING

Starters

Polkerris Bay mussels steamed with wine white

wild garlic bread £11 (Mo,SD,D,G)

Burford Brown Scotch egg

homemade brown sauce £10 (G,SD,E,Mu)

Creedy Carver chicken satay skewers

Asian slaw £10 (P,SD,SE,S,G)

Citrus and dill cured Loch Duart salmon

sweet mustard dressing, apple and chicory salad £12 (F,SD,Mu,E)

Wye Valley Asparagus (Vegan)

potato gnocchi, wild mushroom vinaigrette, crispy shallots £8 (G,SD)

Heritage beetroot, blood orange and radish salad (Vegan)

soya ricotta, spinach and pinenuts £9 (S,SD)

Mains

8oz Ribeye of Tim Johnson Wiltshire beef

peppercorn sauce, purple sprouting broccoli, potato and onion hotpot £32 (Ce,D,SD)

Pembrokeshire sea trout,

creamed leeks with bacon, tarragon buttered Jersey Royals £24 (F,D)

Cornish day boat fish

Potatoes cooked as you wish, with charred leafy lemon and spring peas with wild garlic £ priced daily (F,D)

Rump of Brecon lamb

tomato and olive couscous, smoked aubergine, wood roast courgettes £26 (G,D,Ce)

Wood roast Spring squash (Vegan)

spiced Puy lentils, pomegranate and watercress salsa £17 (SD,S)

Jerusalem artichoke risotto (Vegan)

caramelised red onion chutney, tempura Spring onions £16 (SD,G)

Desserts all £8.50

Vanilla crème brûlée

Hazelnut praline profiteroles

passionfruit and chocolate sauce (N,D,G,E,S)

Rum and raisin loaf

salted caramel, banana ice cream (SD,G,D,E)

Coconut pannacotta (Vegan)

Gariguette strawberries, yuzu oero

Selection of local cheeses

crackers and chutney (D,G,E)

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

ALLERGEN KEY

(C) CRUSTACEANS, (Ce) CELERY, (D) DAIRY, (F) FISH, (P) PEANUTS (G) GLUTEN, (L) LUPIN, (N) NUTS, (Mo) MOLLUSCS, (Mu) MUSTARD, (S) SOYA, (SD) SULPHUR DIOXIDE, (SE) SESAME SEEDS