

1720



# BRASSERIE

BY LUCKNAM PARK

## Starters

**Smoked Ham Hock and Parsley terrine**  
Piccalilly, Rosemary crostini (SD, G, Mu)

**Citrus Cured Loch Duart salmon**  
orange, chicory and tarragon salad [F, SD, S, Mu, E, D]

**Pea and wild garlic soup**  
Jersey royal and chive fricassee (D)

**Heirloom tomato, pickled fennel, marinated olives (Vegan)**  
soya ricotta, mizuna and pinenuts (S,SD)

## Mains

**Slow cooked topside of Stokes Marsh Farm beef**  
horseradish sauce, Yorkshire pudding, roasties, Bromham vegetables, red wine sauce [D,G,Ce,E,SD]

**Roast Creedy Carver Chicken breast,**  
Bromham Vegetables, Onion stuffing [D, G, SD]

**Wood Roast Cornish Cod**  
Herb Gnocchi, Samphire, Crab butter sauce (G, Cr, F,D,SD)

**Wood roast Bromham cauliflower (Vegan)**  
spiced Puy lentils, pomegranate and watercress salsa £17 (SD,S,Mu)

## Desserts

**Sticky toffee Pudding**  
salted caramel sauce, vanilla ice cream [SD,E,D,G]

**Tropical fruit Pavlova**  
White chocolate cream, mango sorbet (E,D,S)

**Coconut pannacotta (Vegan)**  
Gariquette strawberries, yuzu Aero [E,D,G]

**Selection of local cheese**  
Crackers, seasonal chutney [G,D,SD]

ALLERGY KEY – [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH, [P] PEANUTS, [G]  
GLUTEN, [L] LUPIN, [N] NUTS, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se]  
SESAME SEEDS

Two courses for £28

Three courses for £35

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