



BRASSERIE

BY LUCKNAM PARK

Freshly baked focaccia, extra virgin olive oil £2.50 (G,D)

Nibbles

Honey glazed merguez sausages
marinated olives and Manchego cheese
warm spiced nuts
salt cod fritter, whipped cods roe

Starters

Steamed Polkerris Bay mussels
fresh herbs, wild garlic focaccia £11 (Mo,SD,D,G)

Burford Brown Scotch egg
homemade brown sauce £10 (G,SD,E,Mu)

Smoked Ham Hock and parsley terrine
Rosemary and sea salt crostini, piccalilly £10 (SD,Mu,G)

Soused and grilled rainbow trout
marinated Isle of Wight tomatoes, cucumber and yoghurt £10 (F,SD,G,Mu,E)

Wye Valley asparagus
crispy egg, Parmesan, brown butter hollandaise £8 (G,SD,D,E)

Heirloom tomato , pickled fennel, marinated olives (Vegan)
soya ricotta, mizuna and pinenuts £9 (S,Mu,SD)

Salads

alex's vegan superfood salad

rice noodles and asian slaw
crispy Creedy Carver dyck, soy, lemon and ginger dressing

baby gem
sweet mustard, parmesan and maple glazed cashew nuts

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, (E) EGG



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Mains

8oz Ribeye of Tim Johnson's Wiltshire beef

French fries, green beans in caramelised shallot butter, bordelaise sauce £32 (Ce,D,SD,F,E,G)

Pan fried Cornish sea bream

creamed sweetcorn, chorizo and spring onions £24 (F,G,D,SD)

Roast Cornish Cod

Herb gnocchi, Samphire, crab butter sauce £26 (F,G,C,E,D,SD)

Pot roast guinea fowl

crushed Jersey Royal's braised peas with lettuce £26 (D,Ce)

Wood roast Bromham cauliflower (Vegan)

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

Roast butternut squash and maple risotto (Vegan)

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

Sides

french fries

green beans with shallot butter

dressed herb salad

baby gem, sweet mustard salad

buttered new potatoes

Desserts all £8.50

Pistachio and Strawberry pavlova

Strawberry sorbet (E,D,N,S)

Profiteroles

Chocolate Chantilly, Grand Marnier sauce (D,G,SD,E,S)

Sticky toffee pudding

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

Coconut panna cotta (Vegan)

Tropical fruit salsa, mango sorbet

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.

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