



BRASSERIE

BY LUCKNAM PARK

Nibbles

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

Honey glazed Merguez sausages £3.50 (G,SD,Ce)

House spiced nuts £3.50 (N)

Marinated olives and Manchego cheese £3.50 (D,Ce)

Salt cod fritter, whipped cods roe £3.50 (F,G,D,E)

Starters

Steamed Polkerris Bay mussels

fresh herbs, rustic baguette £11 (Mo,SD,D,G)

Burford Brown scotch egg

homemade brown sauce £10 (G,SD,E,Mu,F)

Smoked ham hock and parsley terrine

rosemary and sea salt crostini, piccalilli £10 (SD,Mu,G)

Loch Duart salmon fishcake

seaweed hollandaise, crispy caper & cucumber salad £10 (SD,Mu,D,E,G)

Spiced tempura Bromham cauliflower (Vegan)

mango, chilli and mint yoghurt £9 (S,G)

New season leek and potato soup

'Welsh rarebit' £7.50 (G,D,E,Mu,F)

Salads all at £9/15

Superfood salad (Vegan)

Avocado, Muhammara, mixed leaves, watercress, crispy quinoa, edamame, pomegranate, pomegranate dressing, soya yoghurt (S,SD,N)

Baby gem

sweet mustard, parmesan and maple glazed cashew nuts (Mu,N,SD,D,E)

Endive, watercress, Comice pear

walnuts, Dorset blue Vinny (Mu,SD,D,N)

Heritage beetroot, orange, pickled fennel (Vegan)

soya ricotta, mizuna and pinenuts (S,Mu,SD)

Mains

8oz Sirloin of Tim Johnson's Wiltshire beef

caramelised onion, purple sprouting broccoli and chunky chips £32 (Ce,D,SD,E)

Cornish day boat fish cooked as you wish

charred lemon, choice of sides £24 (F,G,D,SD)

Sweetcorn risotto (VOA)

tomato chutney, wild mushrooms £16 (SD,G,D,E)

Tagliatelle (VOA)

roast butternut, purple sprouting broccoli, sage, brown butter vinaigrette £16 (E,G,D,SD)

Braised Round Hill pork

roast hispi cabbage, celeriac, Bramley apple, toasted hazelnut pesto £25 (D,SD,Ce,G,N,E)

Wood roasted Bromham red cabbage (Vegan)

kohlrabi and apple, gingerbread crumb, red wine vinaigrette £17 (SD,G,S,Mu)

Roast Cornish hake

smoked haddock crushed Anya potatoes, shimeji mushroom, cullen skink £26 (F,D,SD)

Rump steak beef burger

smoked Applewood, sesame seed bun, sweet pickled onions, dill pickle, house relish, chunky chips £18,50 (D,G,SD,Mu,Se,E)

Sides all £4.50

French fries

Honey roasted piccolo parsnip, hazelnut pesto (D,N,E,SD)

Buttered Anya potatoes (D)

Chunky Chips (Ce)

Dressed herb salad (Mu,SD)

Baby gem, sweet mustard salad (SD,Mu,E,D)

Desserts all £8.50

Blackcurrant and lemon pavlova

blackcurrant sorbet (E, D)

Profiteroles

milk chocolate Chantilly, salted caramel chocolate sauce (D,G,SD,E,S)

Caramel and lime poached pineapple (Vegan)

passionfruit and yuzu aero, coconut sorbet (S,G)

Bramley apple and macadamia crumble tart

vanilla ice cream, cinnamon maple syrup (E,N,D,G)

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.

VOA-Vegan option available

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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SPARKLING WINE & CHAMPAGNE

Prosecco Itinera Brut, Veneto, Italy £36

This is a beautifully fresh and well-balanced Prosecco with plenty of enticing flavours of pear and peach. Soft, gentle bubbles carry light, floral notes across the palate

Rotari, Sparkling Rose, Dry NV, Trentino, Italy £44

Elegant traditional method rosé, showing the delicious red berry fruit of cool climate Pinot Noir

Joseph Perrier Champagne Cuvée Royale Brut, Champagne, France £70

Elegant, fresh, light, well balanced with good length, this is the perfect celebration Champagne

NV Joseph Perrier Cuvée Royale Brut Rosé, Champagne, France £100

An inviting nose of soft red fruit with a floral hint of rose petal. The palate is more substantial with hints of orange peel amongst the red fruits and just a hint of cinnamon spice on the finish

WHITE WINE

Château Lions Lamartine Gaillac Blanc South West, France £29

A broad spread of aroma – mandarin, apricot, white flowers – leads to a rich, expressive palate bursting with fruit.

Lievlander Chenin Blanc, South Africa, Lievland £33

This Chenin Blanc has an up-front citrus nose complemented by a crisp acidity and rich, layered, honeyed flavours on the palate.

Pinot Grigio Castel Firmian Mezzacorona, Trentino, Italy £34

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth and a refreshing finish.

Côtes-du-Rhône Samorëns Blanc, Rhone Valley, France £36

Aromatic nose of white flowers and stone fruits. Soft and round on the palate with a freshness of fruit and an appealing savoury finish.

Albarino Sobre Lias, Spain, Casal Caeiro £41

From the coolest part of Rias Baixas, this wine bursts with juicy Albariño character: pear, citrus fruit, musky perfume and hints of mineral and spice. Clean, intense, and very long on the palate.

Sauvignon Blanc Coopers Creek, Marlborough, New Zealand £42

Vibrant gooseberry, passion fruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour.

Gavi di Gavi La Meirana Broglia, Piedmont, Italy £47

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is a particularly characterful Gavi.

Chardonnay Elgin Vintners, South Africa £49

Appetising mixture of ripe citrus, marmalade and oatmeal sit above the taught and textured palate.

Organic Chablis Domaine J-M Brocard, Burgundy, France £52

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.

Sancerre Les Boffants, Charles Dupuy, Loire Valley, France £65

Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality and a neat, focused finish.

RED WINE

Montepulciano d'Abruzzo, Angelo, Abruzzo, Italy £29

A super juicy wine, with masses of black cherry fruit, a smooth round texture, and a light dusting of Abruzzi, Italy.

Pinot Noir Revelation, Languedoc Roussillon, France £33

An elegant Pinot Noir with bright cherry and berry fruit, supple tannins. Gentle notes of spice and a refreshing yet balanced acidity complete and lift the classy finish.

Tempranillo Finca Antigua, La Mancha, Spain £34

Aromas of preserved red fruit, yoghurt, dried figs, vanilla, toffee and white chocolate.

Merlot Finca Perdriel, Argentina £36

Intense nose of black cherry and mulberry fruit leads to a sleek, concentrated palate which offers a tantalising blend.

La Flor Malbec Argentina, Pulenta £42

Bright red fruit aromas of cherry, strawberry, with some floral notes of violet and hints of vanilla from the oak aging.

Valpolicella Classico, Veneto, Italy £40

Intense aromas of fresh cherries and raspberries accompanied by hints of spices such as cloves.

Rioja Reserva Promesa Familia Martinez Bujanda, Spain £45

Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side.

Ronan by Clinet, Bordeaux, France £52

A sumptuous Bordeaux made by Château Clinet. Ripe plum and blackberry fruit aromas lead to a full yet still well delineated palate, with subtle hints of smoke and spice.

Villa Antinori, Chianti Classico Riserva Antinori, Tuscany £69

This is a rich, modern Chianti that marries beautifully ripe cherry fruit with well-judged smoky oak notes, savoury notes of clove and a firm structure supporting the plump fruit.

ROSE WINE

Pinot Grigio Rosé Poggio Alto, Veneto, Italy £29

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

Saint-Roch Les Vignes Rosé, Provence, France £42

A pale salmon hue with notes of white peaches and lychees on the nose. Fresh and lively on the palate, light in body, with a refreshing dry finish

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

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