

## NIBBLES

- Maple and herb glazed Merguez sausages (mu/d/g/sd) – £4.50  
 Wild garlic focaccia, aged balsamic (g/sd) – £3  
 Marinated Manchego and Nocellara olives (d/sd/mu) – £4  
 Warm house nuts (n/p/se) – £3  
 Spiced spinach falafel, red pepper and almond pesto (sd/n/mu) – £4  
 Simon Gaskell's Wild Boar charcuterie, pickles and toasted sourdough (sd/mu/g) – £4.50



## MAINS

- Wiltshire lamb cutlet and braised belly, ewes yoghurt, crushed peas, rosemary creamed potatoes (g/d/sd) – £30  
 Cornish day boat fish as you wish with charred lemon and choice of two sides (f/d/e/g/mu/sd) – £ PRICED DAILY  
 Cameron Naughton's pork chop, ginger glaze, rhubarb chutney, pak choi (d/sd/mu/s) – £25  
 Wood roasted hake, garlic prawns, turnip, and apple fricassee, verjus butter (f/cr/mu/d/sd) – £26  
 Baked Jerusalem artichoke, wood roasted tomato sauce, Bromham broccoli, smoked almond pesto (sd) (VE) – £16  
 Hand rolled linguine, wild garlic pesto, spring vegetables and shaved Spenwood cheese (d/g/e/n) (V) (VOA) – £17

## GRILL

- Wood roasted Creedy Carver chicken breast – £23  
 Tim Johnson's ribeye steak – £32  
 Wiltshire lamb cutlets – £30  
*All served with béarnaise sauce and chunky chips (d/e/sd)*  
 Lucknam Park beef burger, smoked cheddar cheese, sesame seed bun, sweet pickled onion, dill pickle, house relish and French fries (se/d/g/sd/ce/mu/e) – £18.50

## WOOD FIRED PIZZA

- Classic 'margherita' - Organic mozzarella, vine tomato and oregano (g/d/sd) – £16  
 Wiltshire cured ham, spring mushrooms and rocket (d/g/sd) – £18

## SIDES

- Chunky chips – £4.50  
 French fries – £4.50  
 Jersey Royal potatoes with wild garlic pesto (sd/d) – £4.50  
 Dressed herb salad (sd) – £3.50  
 Baby Gem salad, aged parmesan, sweet mustard (d/e/mu/sd) – £4  
 Bromham broccoli, crispy onions, and horseradish salad cream (sd/d/mu/e) – £4.50



## STARTERS

- Pressed Creedy Carver chicken and leek terrine, pickled mushrooms, Medjool date (sd/mu) – £11  
 Grilled Cornish mackerel, sweet pickled radish, taramasalata and sourdough (sd/g/f/mu) – £10  
 Wye Valley asparagus, crispy Burford brown hens egg, Trealy Farm chorizo and Lilliput caper sauce vierge (e/g/sd/d) – £12.50  
 Roasted and pickled heritage carrot salad, coriander yoghurt, frosted pecan granola and dressed endive (sd/mu/s/n/se/ce) (VE) – £9  
 Beetroot cured Loch Duart Salmon, Bromham beetroots and horseradish cream (d/mu/sd/f/e) – £11  
 Pea, Jersey Royal potato and spring onion soup, wild garlic focaccia (g) (VE) – £8

## SALADS

- £9 OR £15  
 Baby Gem salad with maple glazed cashews, shaved parmesan, and sweet mustard dressing (n/e/d/mu/sd)  
 Super food salad – Quinoa, Edamame beans, kale, pomegranate seeds, dressed leaves, muhammara, pomegranate vinaigrette, avocado and soy yoghurt (n/sd/mu)

## DESSERTS

- AT £9, CHEESE £11  
 Rhubarb and custard choux buns, rhubarb sorbet (d/g/e)  
 Flourless chocolate cake, honeycomb, almond ice cream (d/n/sd/s/e)  
 Crème Catalan tart, candied pistachios, marinated oranges and orange sorbet (d/e)  
 Sticky ginger sponge, muscovado roasted pineapple, coconut sorbet (g)  
 Selection of local cheeses, chutney, Bath Oliver biscuits (d/e/g/sd)



## NOTES FROM OUR CHEFS

Spring signals the start of the British asparagus season! We are fortunate to be situated so closely to the Wye Valley where the Chinn Family have been growing and supplying us with amazing asparagus for many years. Absolutely delicious!

Hywel Jones & Alex Greene

(V) Vegetarian, (VE) Vegan, (VOA) Vegan option available

(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

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