



1720
BRASSERIE
Summer

Alie TAIT

NIBBLES

- Smoked cod's roe, dill cracker (mu/s/sd/g/e) – £4
 Vine tomato and olive focaccia, aged Balsamic (g/sd) (VE) – £2.50
 Marinated Manchego and Nocellara olives (d/sd/mu) – £3.50
 Warm house nuts (n/p) (VE) – £2.50
 Spiced spinach falafel, red pepper and almond pesto (sd/n/mu) (VE) – £3.50
 Simon Gaskell's Wild Boar charcuterie, pickles and toasted sourdough (sd/mu/g) – £4



MAINS

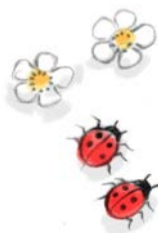
- Braised Wiltshire Lamb, roasted harissa spiced peppers, courgette and basil fragola, barrel aged Feta with marjoram (d/g/sd/ce) – £28
 Cornish day boat fish as you wish with charred lemon and choice of two sides (f/d/e/g/mu) – £27
 Creedy Carver chicken, charred baby gem hearts, runner bean and pea fricassée (d/sd/mu/ce) – £25
 Wood roasted Cornish plaice, crab fettuccini, squid and crab butter sauce (f/mo/c/mu/ce/d/sd/e/g) – £28
 Wood roasted and smoked aubergine, spiced tahini quinoa, pomegranate molasses, crispy shallot (s/mu/ce/se/sd) (VE) – £18
 Braised globe artichoke, tomato, cocoa beans, black olive caramel, confit garlic (sd/mu/ce) (VE) – £20

GRILL

- Wood roasted Creedy Carver chicken breast – £22
 8oz Tim Johnson's Ribeye steak – £32
All served with béarnaise sauce and chunky chips (d/e/sd/ce)
 Lucknam Park beef burger, smoked Bricklewood cheese, sesame seed bun, sweet pickled onion, dill pickle, house relish and French fries (se/d/g/sd/ce/mu/e) – £18.50
 Lucknam Park vegan burger, smoked vegan cheese, sweet pickled onion, dill pickle, house relish and French fries (s/mu/g/sd/ce/se) (VE) – £18.50

WOOD FIRED PIZZA

- Margherita – Wood roasted tomato sauce, Bath mozzarella, oregano, extra virgin olive oil – (g/d/e/sd) – £17
 Mushroom and ham – Wood roasted tomato sauce, cured Wiltshire ham, wild mushrooms and shaved Parmesan (g/d/e/sd) – £19



SIDES

- ALL AT £4.50
 Chunky chips (ce)
 French fries
 Anya potatoes with smoked paprika and basil (d)
 Dressed herb salad (sd/mu/ce)
 Baby gem salad, aged Parmesan, sweet mustard (d/e/mu/sd/n)
 Buttered runner beans, black pepper and Spring onions (d/mu)
 Honey mustard and tarragon new season carrots (d/mu)



STARTERS

- Duck liver parfait, roasted plum and toasted brioche (g/d/e/sd/mu/ce) – £12
 Grilled Cornish mackerel, sweet pickled radish, taramasalata, toasted sourdough (sd/g/d/e/f/mu/ce) – £10.50
 Heritage tomato galette, basil dressing and Bath bocconcini (d/g/ce/mu/n/sd) (VOA) – £10
 Burford Brown Scotch egg, piccalilli (e/g/sd/mu/ce) – £11.50
 Hay smoked Chalk stream trout, horseradish potato salad, sweet and sour cucumber (d/ce/mu/sd/f/e) – £12
 Bromham broccoli soup, sour cream, Bath blue cheese scones (g/d/e/mu/ce/sd) (VOA) – £9

SALADS

- £9 OR £15
 Baby gem salad with maple glazed cashews, shaved Parmesan and sweet mustard dressing (n/e/d/mu/sd)
 Isle of Wight tomato and watermelon salad – barrel aged Feta, pickled red onion, oregano, cucumber, olive oil and Balsamic dressing (d/sd/mu/ce) (VOA)
 Super food salad – quinoa, edamame beans, kale, dressed leaves, mahummara, pomegranate vinaigrette, avocado and soy yogurt (n/sd/mu/ce/s) (VE)

DESSERTS

- ALL AT £9
 Cheddar Valley strawberry pavlova, rose and strawberry sorbet (d/e/sd)
 Flourless chocolate cake, honeycomb, cherry ripple ice cream (d/n/s/e)
 Vanilla panna cotta, elderflower jelly, macerated English peaches and local honeyed puffed wheat (g/d)
 Sticky monkey bread, olive oil toffee, passion fruit and banana sorbet (g/s) (VE)
 Cheese (Baronet, Bath blue, Wyke's Cheddar, Little Lepe) (d/e/g/sd/mu/ce)



NOTES FROM OUR CHEFS

Summer sees the arrival of beautiful soft and stone fruits. English peaches are a favourite of ours and we use them in our desserts, accompanied by Alex's homemade elderflower jelly, made with elderflower from our grounds.

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.