



RESTAURANT HYWEL JONES

BY LUCKNAM PARK



MICHELIN

À La Carte Menu

Starters

*Citrus-cured Loch Duart salmon, lobster cocktail,
shellfish mayonnaise pickled cucumber*

*Poached Creedy Carver chicken, smoked bacon and wild mushroom sausage,
truffle mayonnaise, marinated celeriac*

*Heritage beetroot tart, honey and yoghurt dressing,
Wiltshire truffle*



Main Courses

*Brecon lamb two ways, salt-baked carrot,
cumin granola, yoghurt and raisins*

*Pan-fried sea bass, creamed sweetcorn, chorizo bonbon,
tomato jam and Spring onions*

*Rolled lasagne of roast butternut, red onion, spinach and goat's cheese,
creamed wild mushrooms*



Desserts

*Manjari chocolate and hazelnut bar,
raspberries, milk sorbet*

*Banana parfait, rum and raisin sponge,
banana and passion fruit sorbet*

*Blackcurrant, lemon and vanilla cheesecake,
yoghurt sorbet*





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Starters

Cornish crab
marinated salsify, pumpkin jam
Cr, E, Mu, G, D, SD, Ce

Spiced Wiltshire pork
roast Dublin Bay prawn, apple and celeriac
C, SD, Ce, D, Mu, E

Artichoke
violet, Jerusalem, hazelnut pesto, Medjool date
SD, D, Ce, N, Mu, E



Main Courses

Fillet of Tim Johnson's beef
cep and snail pie, Bordelaise sauce
D, SD, G, E, C

Day boat turbot
brassicas, lobster cream, lemon and vanilla
F, C, D, SD

Rolled lasagne of Bromham kale
chanterelles, walnut ketchup
G, D, E, SD, N



Desserts

Caramel tart
poached apple, pecan nut, brown butter ice cream
G, D, E, N

Selection of British and Continental cheese
homemade crackers
D, SD, G, Mu, Ce

Caramelia chocolate mousse
orange curd, orange and whiskey ice cream
D, E, S, SD

£130

A discretionary service charge of 10% will be added to your bill

If you have any allergies or intolerances, please let us know upon ordering.

Allergy Key- (C)-Crustaceans, (Ce)-Celery, (D)-Dairy, (E)-Egg, (F)-Fish, (P)-Peanuts, (G)-Gluten, (L)-Lupin, (N)-Nuts, (Mu) Mustard, (Mo)-Molluscs, (S)-Soya, (SD)-Sulphur Dioxide, (Se)-Sesame Seed