



RESTAURANT HYWEL JONES

BY LUCKNAM PARK



MICHELIN

Seasonal Tasting Menu

Loch Duart salmon
cucumber chutney, Porthilly oyster
F,Mo,Mu,Ce,E,G,SD,Mu

Orkney scallops
Crown Prince pumpkin, girolles, sweet wine and rosemary sauce
Mo,D,SD,Mu,Ce

Line-caught sea bass
artichokes, fondant leeks, Autumn truffle butter
E,D,SD

Hampshire venison
heritage beetroot, spiced plum
G,D,E,SD,Mu

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

Jerusalem artichoke
red grapefruit, hazelnut
D,E,N

Passionfruit parfait
pineapple, ginger, coconut sorbet
D,E,G

£175

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