



WALLED GARDEN
RESTAURANT

ESSENTIAL START

*A generous, well-balanced breakfast
from savoury favourites to sweet indulgences.*
Select one from each variety.

FROM THE GARDEN

Local apple, pear, blackberry and garden rosemary salad
Whole seasonal fruit
Walled garden superfood salad (ce/sd/mu/n)

FROM LOCAL ARTISANS

Sliced Wiltshire ham
Cobble lane fennel and garlic salami
Newberry's smoked salmon (f)

FROM THE FIELD

Corn flakes
Homemade chocolate granola (s/d/n)
Dorset cereals fruit muesli (g/n)
Mixed toasted seeds

FROM THE FARMS

Ann Forshaws fruit yoghurt pots (d)
Organic coconut yoghurt
Keen's Cheddar, Bath soft cheese, apple chutney (d/sd/mu)

FROM THE KITCHEN

Fenton Farm eggs Benedict, Florentine (g/d/e/sd) or Royale (g/d/e/sd/f)
Newberry's smoked salmon, scrambled eggs, granary toast (g/d/e/f)
Brioche French toast, caramelised Braeburn apples,
cottage cheese, spiced pumpkin seeds (g/d/e)
Organic oat milk porridge, banana and maple syrup

NOURISHING START

*A refined breakfast
designed to energise body and mind.*
Select one from each variety.

FROM THE GARDEN

Local apple, pear, blackberry and garden rosemary salad
Poached figs, orange and Earl Grey
Sliced avocado with mixed toasted seeds

FROM LOCAL ARTISANS

Sliced smoked Creedy Carver chicken
Sliced Wiltshire ham
Peppered Cornish day boat mackerel (f)

FROM THE FIELD

Homemade honey granola (d/n)
All bran (g)
Crunchy nut corn flakes (g/n)

FROM THE FARMS

Traditional Greek yoghurt (d)
Traditional Greek low fat yoghurt (d)
Chia, sunflower and apple bircher muesli (n)

FROM THE KITCHEN

Egg white, Bromham curly kale and spring onion omelette (d/e)
Smashed avocado on toasted Lynwood sourdough,
chilli and pea shoots (g)
Rice milk pancakes, warm citrus fruits (g/e)
Organic oat milk porridge, toasted pecans and blackberries (n)

A LA CARTE BREAKFAST

Every selection from our menus is available à la carte.

Full English Breakfast: Two Fenton Farm eggs cooked as you wish,
Walter Rose & Son's sausage, Wiltshire bacon, Black pudding,
field mushroom, vine tomatoes (g/d/e) *A vegetarian option is available*

Stokes Marsh Farm minute steak, hash browns, vine tomatoes (d)

Grilled kipper, poached Fenton Farm egg, parsley butter (d/f/e)

Scrambled Fenton Farm egg, Lynwood sourdough, Wiltshire truffle (g/d/e) – *supplement £25*

Glass of J. Pérard P&F Cuvée de Reserve Grand Cru Brut, Ambonnay, 125 ml – *supplement £17*

Bromham apple 'Mimosa' – *supplement £17*

Price: £48

A discretionary service charge of 10% will be added to your food and beverage bill. Kindly note we are unable to accept cash payments.

(c) crustaceans, (ce) celery, (d) dairy, (e) egg, (f) fish, (g) gluten, (l) lupin, (mu) mustard, (n) nuts, (mo) molluscs, (p) peanuts,
(s) soya, (sd) sulphur dioxide, (se) sesame seeds



Please inform your waiter about
any food allergies or dietary
requirements. Scan the QR code
to view our allergens menu. Please
note that all allergens are used on
our premises.

A Breakfast from the West Country



For generations Lucknam Park has proudly used breakfast ingredients grown and made right here in the West Country, by these exceptional family businesses:

1. Hobbs House Bakery, Bread
2. The Shed, Apple Orchard
3. Walter Rose and Son, Ham, Bacon & Sausages
4. Cheddar Valley, Strawberries
5. Newberry's Smokehouse Salmon & Haddock
6. Somerset, Breakfast Cheeses
7. Fenton Farm, Eggs