



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

FROM LOCAL ARTISANS

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

FROM THE FIELD

Corn flakes
Homemade chocolate granola
Dorset cereals fruit muesli
Mixed toasted seeds

FROM THE FARMS

Ann Forshaw's fruit yoghurt pots
Organic coconut yoghurt
Keen's Cheddar, Bath soft cheese, apple chutney

FROM THE KITCHEN

Fenton Farm eggs Benedict, Royale or Florentine
Newberry's smoked salmon, scrambled eggs, granary toast
Brioche French toast, caramelised Braeburn apples,
cottage cheese, spiced pumpkin seeds
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

FROM THE FIELD

Homemade honey granola
All bran
Crunchy nut corn flakes

FROM THE FARMS

Traditional Greek yoghurt
Traditional Greek low fat yoghurt
Chia, sunflower and apple bircher muesli

FROM THE KITCHEN

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

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
A vegetarian option is available

Stokes Marsh Farm minute steak, hash browns, vine tomatoes
Grilled kipper, poached Fenton Farm egg, parsley butter
Scrambled Fenton Farm egg, Lynwood sourdough, Wiltshire truffle – *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.



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