

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



WALLED GARDEN

RESTAURANT

ESSENTIAL START

A generous, well-balanced breakfast from savoury favourites to sweet indulgences.

FROM THE GARDEN

Poached local apple, garden rosemary
Whole seasonal fruit
Walled Garden superfood

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

FROM THE FARMS

Ann Forshaws 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, spice pumpkin seeds
Organic oat milk porridge, banana and maple syrup

NOURISHING START

A refined breakfast designed to energise body and mind.

FROM THE GARDEN

Poached local pear, cinnamon, garden rosemary
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, harissa and pea shoots
Oat 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

Altug's kedgeree

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



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.