

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 (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)

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, spice pumpkin seeds (g/d/e)
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 (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, harissa and
pea shoots (g/ce)
Oat 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)

Altug's kedgeree (f/e/d)

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

Please inform your waiter about
any food allergies or dietary
requirements. Please note that all
allergens are used on our
premises.

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