
Cottage
Room Service
Menu

ROOM SERVICE MENU SERVED 12 - 10 PM

Tray charge applies: £25 cottage

Starters

Walled Garden superfood salad (ce/sd/mu/n)	*£14*
Baby gem, Wiltshire honey and sweet mustard, cashew and Parmesan salad (d/e/sd/mu/n)	*£14*
Seasonal Bromham vegetable soup of the day	*£12*
Newberry's smoked salmon, baby leaves and lemon (ce/sd/mu/f)	*£15*
Mushrooms on toast (g/d/sd/mu)	*£15*

Mains

Lucknam Park Cheeseburger beef / chicken / vegetarian / vegan (g/d/e/s/sd/mu/ce)	*£20*
7 oz Filet of beef / béarnaise (d/e/mu/ce/sd)	*£45*
Cornish day boat fish, charred lemon, tartare sauce, crushed peas (d/e/sd/mu/f)	*£32*
Cheese and onion Fenton Farm egg omelette, dressed leaves (d/e/sd/mu)	*£16*
Pasta Arrabbiata (g/sd/e)	*£18*
Wiltshire beef ragout, penne pasta (g/d/e/sd)	*£22*

Side Dishes

Seasonal vegetable of the day (d)	*£8*
French fries	*£8*
Mixed leaf salad (ce/sd/mu)	*£8*
Basket of freshly baked bread (g/d)	*£7*

Desserts

Local cheese plate, crackers and chutney (g,d)	*£14*
Freshly cut seasonal fruit salad	*£14*
Valrhona chocolate brownie, clotted cream (s/d)	*£14*

CHILDREN'S ROOM SERVICE MENU

Tray charge applies: £25 cottages

Starters

All £7

Sweet pepper sticks / hummus (se)

Soup of the day (VOA) d/g

Melon and raspberry boat

Mains

All £14

Chicken strips / crispy or grilled (g/e)

Day boat fish / crispy or grilled (d/g/f)

Pork sausages (g/mu/sd)

Cheeseburger (d/g/e)

All served with a choice of garden peas (d)/ mashed potato (d) / baked beans / French fries / Seasonal vegetables (d)/ leaf salad(sd/mu/ce)

Fresh egg pasta

with a choice of either tomato / pesto / bolognaise sauce (g/e/d/n/sd)

Margherita pizza (g/d)

Sweets

All £7

Toasted marshmallows and chocolate sauce (d/s)

Selection of ice creams (e/d/s)

Chocolate brownie (e/d/s)



DRINKS MENU

Tray charge applies: £25 rooms

Soft Drinks

Fresh Orange Juice	*£4.50*
Hayles Fruit Farm Apple Juice (250ml)	*£4.80*
Hayles Fruit Farm Apple & Raspberry Juice (250ml)	*£4.80*
Folkingtons Mango Juice (250ml)	*£4.80*
Frobisher Tomato Juice (200ml)	*£4.50*
Frobisher Cranberry/Pineapple Juice	*£4.50*
Coke/Diet Coke/Zero (200ml)	*£4*
Fever Tree Ginger Ale, Tonic/Light Tonic, Lemonade, Soda Water, Ginger Beer, Elderflower Tonic	*£4.50*
Still/Sparkling Water (bottle) 750ml	*£7*
Cordials Lime, Blackcurrant (Still or Sparkling water)	*£2*

Cocktails

Negroni	*£17*
Cosmopolitan	*£17*
Dark and Stormy	*£16*
Old Fashioned	*£17*



DRINKS MENU

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Spirits (50ml)

Cygnet, Wales	*40%*	*£10.50*
Maxime Trijol VSOP Classic Cognac	*40%*	*£13.50*
Boatyard Vodka	*40%*	*£10.50*
Grey Goose Vodka	*40%*	*£12*
Doorly's 3Yo White Rum	*46%*	*£10*
Doorly's 5Yo Golden Rum	*40%*	*£10*
Foursquare Spiced Rum	*40%*	*£11*
Macallan 12 Double Cask	*40%*	*£20*

Choice of Fever Tree Tonic Mixer: Indian, Light *£4.50*

Beer and Cider

Local Lager (330ml)	*£6.50*
Local IPA (330ml)	*£8.50*
Point8 Ale 0.8% (500ml)	*£7.25*
Local Cider (500ml)	*£8.50*



WINE SELECTION

Tray charge applies: £25 cottage

Champagnes	Bottle 750 ml
Champagne J. Pérard Grand Cru, Brut Cuvée de Réserve Ambonnay	*£88*
Champagne J. Pérard Grand Cru, Brut Cuvée Blanc de Blancs, Ambonnay	*£95*
Champagne J. Pérard Grand Cru, Brut Cuvée Rosé, Ambonnay	*£95*
Champagne Pol Roger, Brut Reserve, Epernay	*£128*
Champagne Bollinger, Brut Spécial Cuvée, Aÿ	*£139*

White wines	Bottle 750 ml
Adega Camolas, Clô Branco, Península de Setúbal, Portugal	*£30*
Pinot Grigio, '3 Volte' Prapian Estate, Venezie, Italy	*£38*
Sauvignon Blanc, Scott Base, Marlborough, New Zealand	*£44*
Chardonnay Mâcon-Buisiéres `Le Vieux Puits` Domaine Thierry Drouin, Burgundy, France	*£59*
Pouilly-Fumé Domaine J. de Villebois, Loire, France	*£78*
Chablis Grand Cru Bougros, Domaine du Colombier, Burgundy, France	*£147*

Rosé wines	
Pinot Grigio, IGT, Via Albini, Italy	*£30*
Côtes de Provence, Saint Roch-les-Vignes, France	*£46*

Red wines	
Adega Camolas, Clô Branco, Península de Setúbal, Portugal	*£30*
Marqués de Cáceres Excellens, Rioja, Cuvée Especial, Spain	*£46*
Malbec, La Flor, Pulenta, Mendoza, Argentina	*£52*
Barolo 'Patres` San Silvestro, Piedmont, Italy	*£88*
Connétable de Talbot, Château Talbot, Saint-Julien, Bordeaux, France	*£125*

WINE SELECTION

Tray charge applies: £25 cottage

Half Bottles 375 ml

Champagne

Champagne J. Pérard Grand Cru, Brut Cuvée de Réserve	*£45*

White

Sauvignon Blanc Reserva, Viña Echeverría, Valle de Curicó, Chile	*£18*
Chablis Domaine du Colombier, Burgundy, France	*£37*
Sancerre Blanc, Domaine Christian Salmon, Loire, France	*£44*

Red

Merlot Reserva, Viña Echeverría, Valle de Curicó, Chile	*£18*
Valpolicella Classico Bonacosta, Masi, Veneto, Italy	*£29*
Château Montaiguillon, Montagne-Saint-Émilion, Bordeaux, France	*£37*



ALLERGENS

Please inform us about any food allergies or dietary requirements at the time of ordering.

Allergens Key:

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

