



BRASSERIE

BY LUCKNAM PARK

BRASSERIE BITES

All at £5

Smoked aubergine & goat's cheese fritters ||| House marinated mixed olives ||| Wood roast Merguez sausages

Westy's lemon & black pepper chicken wings ||| Cornish whitebait, seaweed mayo

The Brasserie bread board

Red pepper and feta cheese focaccia, Bertinet sourdough, music bread served with butter and oils

STARTER OR BIGGER

Bromham soup of the day

Rosemary croutons £6

Burford Brown Scotch egg

Watercress, apple, crispy ham, smoked tomato £8.50

Somerset charcuterie board

House pickles, olives, Laverstock mozzarella £9/18

Kentucky fried octopus

Tzatziki, chorizo jam, coriander cress £9.50

Isle of Wight heritage tomato salad

Laverstock mozzarella, smoked tomato, baby basil, sourdough croutons £8.50

Portland crab salad

Fennel slaw, watercress mayo, sesame tuille £12

Lucknam Park super food salad

Avocado, pomegranate, kale, quinoa, watercress, cashew nuts, sunflower seeds, pomegranate dressing £8/16
With chicken £10/20

FIELD TO PLATE

Fillet of Stokes Marsh Farm beef £40

16oz Sirloin of Stokes Marsh Farm Beef (for two to share) £64

The above are served with roast vine tomatoes, Portobello mushrooms, béarnaise sauce and chunky chips

Rump steak burger

Coastal Cheddar, brioche bun, LP burger sauce, fries, onion rings £18

(We serve all our burgers cooked through)

Five spice roasted Creedy Carver duck breast

Garden stir fry, crispy leg spring roll, soy and duck tea £24

Wiltshire Downlands lamb two ways

Roast rump, crispy belly, smoked bulgur wheat, olives, tomato, yoghurt and mint £25

Wood roast Creedy Carver chicken

Sweetcorn and chorizo fricassee, crispy wing, sweet potato fondant £19

BOAT TO PLATE

Cornish day boat fish and potatoes

Both cooked as you wish, crushed peas, tartare sauce; *priced daily*

Thai green Polkerris Bay mussels

Coriander, basil, ginger, green chilli £8/16

Wood roast Cornish bream

Saffron potatoes, braised baby fennel, chilli and fennel salsa £24

GARDEN TO PLATE

Cauliflower steak

Cauliflower purée, shallot bhaji, almonds, curry and raisin dressing £17

Smoked onion risotto

Spring onions, Rosary goat's cheese, pickled onions £18

LUCKNAM PARK GARDEN SIDES

All at £4

Pickings from the veg patch



Pea, watercress and mint salad



Buttered Jersey Royals, soft herbs



Lucknam Park house salad



Lucknam Park chunky chips *or* skinny fries



Somerset butter mash potato

WOODSTONE PIZZA & PASTA

Classic Margherita pizza

Confit cherry tomato and Laverstock Farm mozzarella, baby basil £11/17

BBQ pulled pork pizza

Spring onion, coriander, BBQ sauce £13/19

Hand rolled linguini

Wood roast tomato sauce, confit tomato, wild rocket, aged parmesan £10/16

Lucknam Park mac and cheese

Montgomery cheddar, confit heritage tomato, cheese crumb £16

Please note that a discretionary service charge of 12.5% will be added to your food and beverage bill.

Our Head Chef, Thomas Westerland, has created a seasonal menu using ingredients from our kitchen garden and local producers.

The menu can be adapted for any allergens or dietary requirements. If you have any questions, please do not hesitate to speak to a member of the team.

1720

BRASSERIE
 BY LUCKNAM PARK

DESSERTS

Pimm's jelly

Poached strawberries, compressed cucumber, cucumber granita £8.50

Wild Wiltshire honey crème brûlée

Vanilla poached peach £8.50

Cheddar strawberry "Eton mess"

Vanilla Chantilly, strawberry sorbet £8.50

LP garden raspberry doughnut

Raspberry and tarragon ripple ice cream £8.50

Chocolate and cherry

Valrhona mousse, dark cherry compote, pistachio crumb,
cherry sorbet £8.50

Selection of local farmhouse cheeses

Fruit chutney, sourdough crackers £12.50

BY THE GLASS

Dessert wine

50ml 100ml

Late Harvest Semillion, Valentin Bianchi, Argentina

£5 £9

Sauternes, Chateau Delmond, Bordeaux, France

£6 £11

White

125ml 175ml 250ml Bottle

2017 Picpoul de Pinet Coteaux du Languedoc, France

£5.50 £6.50 £10.25 £29

2016 Gavi di Gavi, Terre Antiche, Piemonte, Italy

£6.75 £8 £13 £36

2016 Verdejo, Finca Constancia, Toledo, Spain

£7 £8.25 £14 £40

2017 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand

£7.75 £8.75 £14.75 £41

2017 Chablis, La Roche, Burgundy, France

£9.75 £11 £18.50 £52

Red

125ml 175ml 250ml Bottle

2017 Whistling Duck Shiraz, Westend Estate, Australia

£5.50 £6.50 £10.25 £29

2016 Paso a Paso, Tempranillo La Mancha, Bodegas Volver, Spain

£6 £7.50 £11.50 £32

2015 Colchagua Merlot, Montes Classic Series, Colchagua Valley, Chile

£6.75 £8 £13 £36

2016 Mendoza Malbec Clasico, Altos Las Hormigas, Mendoza, Argentina

£8 £9.25 £15.25 £43

Rose

125ml 175ml 250ml Bottle

2016 Blush Pinot Grigio, Folonari

£5.50 £6.50 £10.25 £29

2015/16 Beaujolais, Château de Grandmont, France

£7 £8.25 £14 £40

SPARKLING

Glass Bottle

NV Prosecco Spumante extra dry, Colli Euganei, Veneto, Italy

£10 £42

NV Joseph Perrier Champagne, Cuvee Royale Brut

£14 £68

NV Joseph Perrier Champagne, Cuvee Royale Brut Rose

£99

WHITE

Bottle

2016 Vinho Verde, Q de Azevedo, Vinho Verde, Portugal

£30

2016 'Alba' Malvazija Istarska, Matošević, Istria, Croatia

£42

2015 Mâcon-Villages Chardonnay, Domaine Perraud, Burgundy, France

£49

2015 SandBar, Lyme Bay Wines, Axminster, Devon, England

£53

2010 Roussanne, Terre Rouge, California

£69

RED

Bottle

2013 Coto de Imaz Rioja Reserva, El Coto, Rioja, Spain

£40

2015 Callabriga Douro Tinto, Casa Ferreririnha, Douro, Portugal

£48

2016 Langhe Nebbiolo, G.D, Varjra, Pirmonte, Italy

£57

2014 'Closierie de Vaudieu' Chateaneuf-du-pape, Southern Rhone, France

£62

2014 'Karasi' Areni Noir, Zorah, Vayots Dzor, Armenia

£65

2013 Pinot Noir Select, Wieninger, Vienna, Austria

£71

2015 'Chateau Tour de Capet' Saint-Emilion Grand Cru, Chateau-Guillier, Bordeaux, France

£83