



1720
BRASSERIE
Autumn

Alie
TAIT '22

NIBBLES

- Smoked cods roe, dill cracker (mu/s/se/sd/g/e) – £4
 Grilled seeded bread, seaweed butter and onion jam (g/sd/d) – £3.50
 Marinated manchego and nocellera olives (d/sd) – £3.50
 Warm house nuts (n/p/se) – £3.50
 Spiced falafel, red pepper and almond pesto (sd/n/mu) – £3.50
 Honey glazed Merguez sausages (sd/mu/g) – £5

MAINS

- Cameron Naughton's pork, braised rib, sour cabbage, quince, sage potato (d/g/sd/mu) – £28
 Cornish day boat fish as you wish with charred lemon and your choice of a side (f/d/e/g/mu/sd) – £25
 Mead and blackberry glazed Confit Creedy carver duck leg, turnip and barley broth, roasted apple (d/sd/mu/g) – £26
 Day boat Cornish cod, roasted mussel chowder, charred sweet corn, beer braised onions (f/mo/mu/ce/d/sd) – £26
 Wood roasted and smoked aubergine, spiced tahini quinoa, pomegranate molasses, crispy shallot (s/mu/ce/se/sd) (VE) – £18
 Salt baked Bromham celeriac, roasted capsicum, cavolo nero kim chi, lime chimchurri (s/se/sd/mu/ce) (VE) – £19

GRILL

- Wood roasted Creedy Carver chicken breast – £22
 8oz Tim Johnson's Ribeye steak – £36
All served with béarnaise sauce and chunky chips (d/e/sd/ce)
 Lucknam park beef burger, smoked Cheddar cheese, sesame seed bun, sweet and sour shallot, dill pickle, house relish and French fries (s/se/d/g/sd/ce/mu/e) – £18.50
 Lucknam park vegan burger, smoked vegan cheese, sweet and sour shallot, dill pickle, house relish and French fries (s/mu/g/sd/ce/se) (VE) – £18.50

WOOD FIRED PIZZA

- Margherita – Wood roasted tomato sauce, buffalo mozzarella, oregano, extra virgin olive oil (g/d/e/sd) – £18
 Simon Gaskell's truffled boar salami and wild mushroom – Wood roasted tomato sauce, mozzarella, truffled salami, roasted wild mushrooms and rocket (g/d/e/sd) – £20

SIDES

- Chunky chips (ce) – £4.50
 French fries – £4.50
 Sauté Anya potatoes, aged balsamic, cracked black peppercorn (sd/d) – £4.50
 Dressed herb salad (sd/mu/ce) – £3.50
 Baby gem salad, aged Parmesan, sweet mustard (d/e/mu/sd) – £4
 Roasted hispi cabbage, Old Winchester salad cream, crispy shallot and chive (d/e/mu) – £4.50
 Honey mustard and tarragon new season carrots (d/mu) – £4

STARTERS

- Chicken liver parfait, roasted plum and toasted brioche (g/d/e/sd/mu/ce) – £11
 Kedgeree fish cake, Cornish crab, pickled raisins and curried mayonnaise (sd/g/d/e/f/mu/ce/c) – £12
 Roasted and pickled beetroot galette, goats curd, honey and tarragon dressing (d/g/ce/mu/sd/s) (VOA) – £10
 Smoked Sandridge bacon and chicory salad, fried Braddock White egg, Bath Blue, walnut pesto (n/d/g/sd/mu/ce/e) – £11
 Cured Loch Duart salmon, sweet and sour kohlrabi, pickled kohlrabi, horseradish salad cream (s/ce/mu/sd/f/g) – £11
 Ironbark pumpkin soup, roasted oyster mushrooms, toasted pumpkin seeds and shaved Grana Levanto (g/d/e/mu/ce/sd) (VOA) – £9

SALADS

£9 OR £15

- Baby Gem salad with maple glazed cashews, shaved parmesan and sweet mustard dressing (n/e/d/mu/sd)
 Super food salad – Quinoa, Edamame beans, kale, pomegranate seeds, dressed leaves, mahummara, pomegranate vinaigrette, avocado and soy yogurt (n/sd/mu/ce/s) (VE)

DESSERTS

ALL AT £8.50

- Caramalized apple strudel, Tonka bean and cinnamon ice cream (g/d/e/sd/n)
 Flourless Chocolate cake, honeycomb, Pear sorbet (d/n/s/e)
 Vanilla cheese cake, autumn raspberries, gingerbread (g/s) (VE)
 Spiced sticky bun, olive oil toffee, Rum and raisin ice cream (d/e/g/s/sd)



- Plate of local cheeses, chutney, Bath Olivers (d/g/sd/mu/ce) – £13

NOTES FROM OUR CHEFS

The cooler and darker Autumn evenings see our menu lean towards more hearty warming dishes and beautiful local ingredients. The local mead and blackberry glazed duck is a real hit with the kitchen team. Try it!

Hywel Jones & Alex Greene

(V) Vegetarian, (VE) Vegan, (VOA) Vegan option available

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

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