



Walnut falafel, cranberry dip (sd/n/mu) (VE) – £3.50 Pigs in blankets, mustard mayonnaise (sd/e/mu) – £4 Nocellara olives and Manchego (d/sd/mu) – £4 Chestnut and onion bread, Netherend Farm butter (n/g/d) – £3

## STARTERS S

Sage and onion stuffing 'Scotch egg', chutney from the walled garden (e/g/sd/mu/ce) – £11

Iron bark pumpkin soup, wild mushrooms and tarragon (d/e/g) (VOA) – £9

Polkerris bay mussels, Winter leeks, English wine (mo/d/sd/mu) – £12

Baked Camembert ,cranberry chutney, sourdough toast (mo/sd/g/mu) – £10

Wiltshire goose and pork pate, clementine relish (sd/e/d/g/mu/ce) – £11

Whisky cured Loch Duart salmon, kohlrabi, horseradish salad cream (f/sd/mu/e/ce) – £12

## MAINS S

Norfolk bronze turkey pie, honey crushed parsnips, Bromham broccoli (g/e/d/sd/mu) – £25

Peppered Hampshire venison haunch, crushed swede, spiced red cabbage (sd/d/mu) – £28

Cornish cod 'Bubble and squeak', wild mushrooms, smoked bacon (f/sd/d) – £27

Day boat fish, charred lemon, sweet fennel salad, triple cooked chips (f/ce/d/e/mu/sd) – £27

Roast Jerusalem artichoke, beer braised Roscoff onion, creamed lentils, hazelnut pesto (sd/n/s) (VE) – £18

Maple roast Bromham hispi, caramelised celeriac, walnuts, Wiltshire truffle (s/n/sd) (VE) – £20

## GRILL &

8oz Tim Johnsons Ribeye steak, béarnaise, triple cooked chips (d/e/sd/ce) - £36

Lucknam Park burger, smoked Bricklewood, sesame seed bun, sweet pickled onion, dill pickle, house relish, French fries  $(s/mu/g/sd/ce/se/d/e) \; (VOA) - \pounds 36$ 



Superfood salad, quinoa, edamame beans, kale, pomegranate dressing, avocado, soy yoghurt (n/sd/mu/ce/s) (VE) – £9/£15



All at £9

Christmas pudding strudel, brandy ice cream (sd/g/d/e/n) (VOA)

Bailey's crème Brulee (e/d/sd)

Valrhona and chocolate and almond cake, clementine marmalade ice cream (n/s/d/e)

Cropwell Bishop Stilton, port poached figs, Bath Olivers (d/sd/g)

## – NOTES FROM OUR CHEFS –

Hywel, Alex and the entire team wish you all a very merry Christmas!