



WALLED GARDEN
WINTER



WALLED GARDEN

RESTAURANT

NIBBLES

Breads/ Marmite butter / smoked oil
Pulled duck / plum / cucumber
Salmon fishcake / honey / salted lemon
Smoked beetroot hummus / caraway flatbread (VE)

Olives (VE)

ALL 7

STARTERS

Mackerel / kohlrabi / orange / hazelnut – 12
Dressed Cornish crab / apple / radish – 15
Duck egg / bacon and wild mushroom tart – 14
Crispy spiced cauliflower / tahini / raisin / pomegranate (VE) – 12
Leek and Gouda risotto / smoked pork – 13
Soup of the day (VE) – 10

MAINS

Venison / celeriac / blackberry / kale – 28
Braised beef / parsnip / wild mushroom – 27
Day boat fish cooked as you wish / peas / fries – market price
Seasonal flat fish / mussel, potato and leek chowder – 26
Roast butternut and goats cheese linguini – 19
Roscoff onion / salsify / barley / miso / walnut (VE) – 22

GRILLS

8oz Ribeye / bearnaise – 32
Half chicken / lemon / sage – 20
Lucknam Park cheese burger – beef / chicken / vegan – 18

SALADS

Winter Walled Garden salad (VE) – Small 9 / large 15
Lucknam Park Bath blue 'Caesar' wedge salad – Small 11 / large 17
Baby gem and sweet mustard salad / grilled chicken or prawns
Small 13 / large 19



PIZZA

Bath soft / fig / red onion / bacon – 20
Wild mushroom / parsley pesto / black garlic – 20
Margherita – 18

SIDES

Sand carrots / Dukkah
Roasted Anya potatoes / aged balsamic
Winter brassicas / horseradish
French fries
Baby gem salad
Walled Garden salad

ALL 7

SWEETS

Sticky toffee pudding / malt ice cream
Choux / chocolate / pear / hazelnut
Rhubarb and apple crumble / ginger ice cream (VE)
Cheese plate / crackers / chutney

ALL 12



Please inform your waiter about any food allergies or dietary requirements. Scan the QR code to view our allergens menu. 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.