

the park

pub & kitchen

Stuffed Cherry Peppers, succulent baby red peppers stuffed with cream cheese [v] [gf] 4

Marinated Olives, home marinated mixed pitted olives [pb] [gf] 3.5

Bread & Oils, artisan bread medley with extra virgin olive oil & balsamic vinegar [pb] 4.5

SHARERS FOR TWO

- Carnie Meze Platter**, chicken & pancetta terrine, charcuterie cured meats & soy pork belly. Served with artisan bread [gfo] 16
- Pesce Meze Platter**, fresh crab pâté, salt & vinegar fried anchovies, hot smoked salmon & beer battered goujons. Served with aioli & artisan bread 15
- Vegetable Meze Platter**, southern fried banana blossom, char-grilled artichokes, sun-blazed tomatoes, red-drop peppers, crudites, harissa houmous & artisan bread [pb] [gfo] 14
- Baked Camembert**, rosemary & garlic studded Cornish camembert, baked until gooey & melted. Served with green tomato chutney, salted butter & artisan breads. [v] [gfo] 12.5

SMALL PLATES

- Chicken & Pancetta Terrine**, pressed terrine of chicken thighs & pancetta, apricot, parsley, tarragon & capers. Served with a green tomato chutney & toasted sourdough [gfo] 7
- Deep-fried Anchovies**, salt & vinegar seasoned soft anchovy fillets, aioli & grilled lemon [gf] 5.5
- Fresh Crab Pâté**, fresh shredded Wakefield crab meat, crème fraîche & chive mix. Served with artisan sourdough, radish & red-drop peppers [gfo] 7
- Baked Feta & Pomegranate**, baked Greek feta cheese & pomegranate seeds served with harissa spiced pearl couscous medley & pomegranate molasses [v] 6
- Aubergine Tarte Tatin**, aubergine & balsamic puff pastry tartlet, harissa houmous, quick-pickled fennel & basil [pb] 6

LARGE PLATES

- 10oz Ribeye Steak**, 28-day aged beef ribeye, cooked your way. Served with roasted beef tomato, portobello mushroom, skin-on fries & a choice of peppercorn or bearnaise sauce [gf] 26
- Honey & Soy Poached Pork Belly**, slow poached pork belly in in honey, ginger & soy. Served with stir-fried pak choi, baby corn, edamame beans, Chinese cabbage & rice noodles [gf] 16
- Fish & Chips**, Brewpoint beer battered cod, chunky chips, mushy peas, homemade tartare sauce & grilled lemon 14.5
- Butternut Squash Wellington**, cumin spiced butternut squash & lentil filo pastry wellington topped with grilled goats cheese. Served with tenderstem broccoli & roasted fennel [v] 13.5
- Aloo Mushroom Curry**, baby potatoes, lentils & Paris brown mushrooms in a coconut based curry sauce with onions, spinach & cauliflower. Served with sticky fragrant rice & naan bread [pb] [gfo] 12
- Add corn-fed chicken* 4
- Southern Fried Banana Blossom**, chipotle seasoned plant-based southern fried goujons with smashed avocado & a tangy tomato, mango & chilli salsa [pb] [gf] 13

BURGERS

- Wagyu Steak Burger**, 6oz Wagyu beef patty in a seeded brioche bun, tomato relish, vintage cheddar & streaky bacon served with red cabbage slaw & a choice of chips [gfo] 15
- Grilled Chicken Burger**, chargrilled corn-fed chicken, seeded brioche bun with chipotle mayo & streaky bacon served with red cabbage slaw & a choice of chips [gfo] 15
- Plant-based Burger**, 6oz patty, brioche style bun, beef tomato, baby gem, portobello mushroom & lightly pickled fennel served with green tomato relish & a choice of chips [pb] 14
- Add vintage cheddar [v]* 1.5

BOWLS & GRAINS

- Mediterranean Pearl Couscous**, a medley of pearl couscous, chickpeas, sultanas, red peppers, chillies & fresh herbs in a lightly spiced harissa dressing. Served with baby salad leaves, mixed olives & pomegranate seeds [pb] 9
- Add corn-fed chicken, grilled halloumi, or fresh crab* 4
- Goats Cheese Salad**, French goats cheese, roasted red peppers, red onions, garlic croutons, lambs lettuce, toasted super seeds, cucumber, vine cherry tomatoes & balsamic reduction [v] [gfo] 9
- Add corn-fed chicken, grilled halloumi, or fresh crab* 4

Halloumi Fries, tempura Cypriot halloumi, sweet chilli dip [v] 4.5

Side Salad, baby gem, sun-kissed vine tomatoes & lemon dressing [pb] [gf] 3.5

Chunky Chips [pb], **Skin-on fries** [pb], or **Sweet Potato Fries** [pb] 3.5

Onion Rings, tempura battered crispy onion rings [pb] 3.5

Summer Greens, scorched buttery asparagus, spring green cabbage & garden peas [v] [gf] 4.5

Vintage Mac & Cheese, macaroni pasta in a rich cheese sauce [v] 3.5

PUDDINGS

- Dark Chocolate Crème Brûlée**, silky smooth set dark chocolate & vanilla custard topped with a layer of caramelised sugar, served with chocolate brownie dippers [v] [gfo] 6.5
- Strawberry Mousse**, fresh strawberry & white chocolate mousse with mint syrup & shortbread [v] 6.5
- Ginger, Rum & Raisin Pudding**, ginger sponge pudding with a rum & raisin sauce. Served with vanilla crème anglaise [v] 6.5
- Lotus Biscoff Slice**, plant-based baked slice with a biscoff biscuit base & crumbled topping. Served with salted caramel strawberry compote [pb] 6.5
- Ice Cream**; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]
- Sorbet**; blood orange [pb] [gf], elderflower [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf] All 1.5 per scoop

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate.
[pb] plant based | [v] vegetarian | [gf] gluten free | [n] contains nuts