

# the park

## pub & kitchen

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

**Franks Hot Chicken Wings**, confit garlic roasted chicken wings glazed with hot sauce [gf] 3.5

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

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

### 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 honey, ginger & soy. Served with stir-fried pak choi, baby corn, edamame beans, Chinese cabbage & rice noodles [gf] 16
- Steak & Ale Pie**, a shortcrust 'proper' pie filled with braised steak chunks in a beef & ale sauce. Served with horseradish mash, sprouting broccoli, garden peas & jus 15
- Fish & Chips**, Brewpoint beer battered cod, chunky chips, mushy peas, homemade tartare sauce & grilled lemon 14.5
- Olde English Sausages & Mash**, outdoor reared natural pork sausages with wholegrain mustard mash, sprouting broccoli, garden peas & jus 13.5
- 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 [gfo] 15
- Grilled Chicken Burger**, chargrilled corn-fed chicken, seeded brioche bun with chipotle mayo & streaky bacon served with red cabbage slaw [gfo] 15
- Plant-based Burger**, 6oz patty, brioche style bun, beef tomato, baby gem, portobello mushroom & lightly pickled fennel served with green tomato relish [pb] 14
- Add vintage cheddar [v]* 1.5
- Served with a choice of Chunky Chips, Skin-on Fries or Sweet Potato Fries*

### BOWLS & GRAINS

- Caesar Salad**, romaine lettuce, Caesar dressing, anchovies, streaky bacon, sun-kissed cherry tomatoes, parmesan & garlic croutons 9.5
- Add corn-fed chicken* 4
- 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