

# the park

## pub & kitchen



### SUNDAY MENU

<b>NIBBLES</b>	<b>Stuffed Cherry Peppers</b> , succulent baby red peppers stuffed with cream cheese [v] [gf]	4
	<b>Marinated Olives</b> , home marinated mixed pitted olives [pb] [gf]	3.5
	<b>Bread &amp; Oils</b> , artisan bread medley, extra virgin olive oil & balsamic vinegar [pb]	4.5
<b>SMALL PLATES</b>	<b>Chicken &amp; Pancetta Terrine</b> , pressed terrine of chicken thighs & pancetta, apricot, parsley, tarragon & capers. Served with a green tomato chutney & toasted sourdough [gfo]	7
	<b>Deep-fried Anchovies</b> , salt & vinegar seasoned soft anchovy fillets, aioli & grilled lemon [gf]	5.5
	<b>Fresh Crab Pâté</b> , fresh shredded Wakefield crab meat, crème fraîche & chive mix. Served with artisan sourdough, radish & red-drop peppers [gfo]	7
	<b>Aubergine Tarte Tatin</b> , aubergine & balsamic puff pastry tartlet, harissa houmous, quick-pickled fennel & basil [pb]	6
<b>LARGE PLATES</b>	<b>10oz Ribeye Steak</b> , 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
	<b>Fish &amp; Chips</b> , Brewpoint beer battered cod, chunky chips, mushy peas, homemade tartare sauce & grilled lemon	14.5
	<b>Aloo Mushroom Curry</b> , 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
	<i>Add corn-fed chicken</i>	4
	<b>Southern Fried Banana Blossom</b> , chipotle seasoned plant-based southern fried goujons with smashed avocado & a tangy tomato, mango & chilli salsa [pb] [gf]	13
<b>BURGERS</b>	<b>Wagyu Steak Burger</b> , 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
	<b>Grilled Chicken Burger</b> , chargrilled corn-fed chicken, seeded brioche bun with chipotle mayo & streaky bacon served with red cabbage slaw & a choice of chips [gfo]	15
	<b>Plant-based Burger</b> , 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
	<i>Add vintage cheddar [v]</i>	1.5
<b>BOWLS &amp; GRAINS</b>	<b>Mediterranean Pearl Couscous</b> , 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
	<i>Add corn-fed chicken, grilled halloumi, or fresh crab</i>	4
	<b>Goats Cheese Salad</b> , French goats cheese, roasted red peppers, red onions, garlic croutons, lambs lettuce, toasted super seeds, cucumber, vine cherry tomatoes & balsamic reduction [v] [gfo]	9
<i>Add corn-fed chicken, grilled halloumi, or fresh crab</i>	4	
<b>SIDES</b>	<b>Chunky Chips</b> [pb], <b>Skin-on fries</b> [pb], or <b>Sweet Potato Fries</b> [pb]	3.5
	<b>Halloumi Fries</b> , tempura Cypriot halloumi, sweet chilli dip [v]	4.5
	<b>Side Salad</b> , baby gem, sun-kissed vine tomatoes & lemon dressing [pb] [gf]	3.5
	<b>Onion Rings</b> , tempura battered crispy onion rings [pb]	3.5
	<b>Summer Greens</b> , scorched buttery asparagus, spring green cabbage & garden peas [v] [gf]	4.5
<b>PUDDINGS</b>	<b>Dark Chocolate Crème Brûlée</b> , silky smooth set dark chocolate & vanilla custard topped with a layer of caramelised sugar, served with chocolate brownie dippers [v] [gfo]	6.5
	<b>Strawberry Mousse</b> , fresh strawberry & white chocolate mousse with mint syrup & shortbread [v]	6.5
	<b>Ginger, Rum &amp; Raisin Pudding</b> , ginger sponge pudding with a rum & raisin sauce. Served with vanilla crème anglaise [v]	6.5
	<b>Lotus Biscoff Slice</b> , plant-based baked slice with a biscoff biscuit base & crumbled topping. Served with salted caramel strawberry compote [pb]	6.5
	<b>Ice Cream</b> ; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]	
<b>Sorbet</b> ; 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