

SUNDAY MENU

NIBBLES & SIDES			4 FOR £20.00		
Artisan Bread & Olives (v)(pbo) green & black pitted olives in a lemon & herb marinade, artisan bread with balsamic vinegar and olive oil	6.50	Homemade Scotch Egg with caramelised red onion marmalade	7.50	Skinny Fries (pb)	4.00
Hoisin Pork Belly Bites with sesame seeds and spring onion	7.50	Homemade Pork Scratchings with apple sauce	4.00	Chunky Chips (pb)	4.00
Chicken Wings - Frank's RedHot™ buffalo sauce - Smoky BBQ sauce	6.00	Blistered Padron Peppers (pb) with olive oil and Maldon sea salt	5.00	Garlic Bread (pb) + mozzarella (v)	4.00 1.50
Halloumi Fries (v) with sweet chilli dip	7.50	Mac & Cheese (v) macaroni pasta in a rich mature Cheddar cheese sauce	6.00	Beer-Battered Onion Rings	3.50
Crispy Calamari with baby leaves, lemon and aioli	8.00	Patatas Bravas (pb) roasted potatoes in a spicy tomato sauce	5.00	Fresh Green Salad (pb)	3.50
		Bruschetta (pb) tomato, red onion and basil on toasted garlic ciabatta	4.50		

STARTERS		ROASTS	
Soup Of The Day (v)(pbo) - ask server for details - with artisan bread and whipped olive oil butter	6.50	our Sunday roasts are served feasting style for the table and include fluffly roast potatoes, seasonal vegetables, giant yorkshire pudding and gravy	
Garlic King Prawns with garlic butter, artisan bread and sweet chilli dip	9.50	Roast Topside of Beef served pink	19.50
Pea & Prosciutto Arancini with pea purée	6.50	Roast Pork Belly with crispy crackling	17.50
Baked Camembert - for two to share - studded with garlic & rosemary. Served with artisan bread and homemade chutney	17.00	Roast Corn-Fed Chicken	17.50
		Trio of Roasts (pb) when you can't decide, indulge in a roast featuring beef, pork and chicken	21.50
		Roast Vegetable Wellington (v)(pbo)	17.50

EXTRAS	
Cauliflower & Leek Cheese (v)	6.00
Pigs In Blankets	6.50

Kids Roasts from 8.75
half price for half portions for little'uns

FESTIVE DINING

THREE COURSES

- £34.50

Available every day until Christmas Eve
- no preorder required.

Ask a member of the team for more information.

MAINS	
Homemade Steak & Ale Pie shortcrust pastry pie with buttered mash, seasonal veg and jus	16.00
Brewpoint Fish & Chips Brewpoint beer-battered cod with chunky chips, mushy peas and tartare sauce	16.50
Mac & Cheese (v) macaroni pasta in an indulgent, mature cheddar cheese sauce with gratinated mozzarella. Served with a dressed salad and garlic bread + pulled pork + bacon	13.50 4.00 1.50
Sri Lankan Gobi Dhansak (pb) South Asian butternut squash & cauliflower curry with fine beans, basmati rice, poppadoms, mango chutney and chapatis + king prawns + chicken breast + cashews (pb)	14.00 5.00 4.00 2.00

Basil Pesto Pasta Salad (pb) with farfalle pasta, tomato, red onion, fresh basil, garlic, lemon and rocket salad + bacon + chicken breast	10.00 1.50 4.00
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Chicken & Asparagus Salad with mixed baby leaves, roasted almonds, Dijon mustard, tomatoes, cucumber and Italian hard cheese in a lemon & herb dressing + bacon	14.50 1.50
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Pan-Seared Sea Bass Fillet 19.50
with sautéed potatoes, lemon & garlic sauce and Mediterranean vegetables

Scampi & Chips 16.50
battered wholetail scampi with chunky chips, mushy peas, tartare sauce and lemon

ALLERGENS & NUTRITION

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.

PUDDINGS	
Homemade Chocolate Brownie (v) with vanilla ice cream and hot salted caramel sauce	7.00
White Chocolate & Raspberry Crème Brûlée (v) with soft ginger cookie and fresh raspberries	7.00
Banoffee Pie (v) with caramelised bananas, toffee sauce and chantilly cream	6.50
Sticky Toffee Pudding (v) with vanilla ice cream and hot salted caramel sauce	7.00
Profiteroles (v) with chantilly cream and warm chocolate sauce	7.00
Ice Cream & Sorbets (v)(pbo) - ask server for details -	1.50 per scoop

CELEBRATE AT THE PARK

Host your event at The Park in one of our private spaces, suitable for up to fifty guests. Ask a member of the team for more information.