

ALL DAY 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 - 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

Soup Of The Day (v) (pbo) ~ ask server for details ~ with artisan bread and whipped olive oil butter	6.50
Asparagus & Prosciutto wrapped in puff pastry and glazed in garlic butter	7.50
Garlic King Prawns with garlic butter, artisan bread and sweet chilli dip	9.50
Pea & Prosciutto Arancini with pea purée	6.50
Baked Camembert ~ for two to share ~ studded with garlic & rosemary. Served with artisan bread and homemade chutney	17.00

SANDWICHES

Available Monday-Friday, 12pm-4pm

served on thick-cut white or brown bread
with a dressed salad

Bacon, Lettuce & Tomato with aioli	8.00
Beer-Battered Fish Goujons with lettuce, cucumber & tartare sauce	9.00
Sausage & Onion with homemade red onion chutney	8.50
Grilled Halloumi (v) with pesto, tomato & smashed avocado	9.00

~ add chunky chips or skinny fries + £2.00 ~
~ add coleslaw + £2.00 ~

MAINS

Beef Brisket Lasagne in tomato ragu, with garlic bread, dressed salad and homemade coleslaw	14.00	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
Prosciutto Wrapped Chicken with ricotta-filled tortelloni pasta in a mushroom & white wine sauce with tarragon and Italian hard cheese	16.00	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
Homemade Steak & Ale Pie shortcrust pastry pie with buttered mash, seasonal veg and jus	16.00	Pan-Seared Sea Bass Fillet with sautéed potatoes, lemon & garlic sauce and Mediterranean vegetables	19.50
Brewpoint Fish & Chips Brewpoint beer-battered cod with chunky chips, mushy peas and tartare sauce	16.50		
Scampi & Chips battered wholetail scampi with chunky chips, mushy peas, tartare sauce and lemon	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
Sausages & Mash butcher's sausages with buttered mash, seasonal veg and jus	15.00

21-Day Aged Black Angus Ribeye 8oz; 26.50
with chunky chips, roasted plum tomato, sautéed garlic
mushrooms, baby gem & pickled shallot salad
+ peppercorn or béarnaise sauce 1.50

all our burgers are served in a brioche bun
with skinny fries, dressed salad and homemade coleslaw

21-Day Aged Beef Burger with Emmental cheese, streaky bacon, relish and aioli	16.00
Grilled Chicken Burger with Emmental cheese, streaky bacon, relish and aioli	16.00
Pesto Halloumi Burger (v) with relish, tomato, red onion and gem lettuce	16.00

PUDDINGS

Homemade Chocolate Brownie (v) with vanilla ice cream and hot salted caramel sauce	7.00	Sticky Toffee Pudding (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	Profiteroles (v) with chantilly cream and warm chocolate sauce	7.00
Banoffee Pie (v) with caramelised bananas, toffee sauce and chantilly cream	6.50	Ice Cream & Sorbets (v)(pbo) ~ ask server for details ~ per scoop	1.50



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.

CELEBRATE AT THE PARK

Whatever the occasion or event, our private hire spaces are perfect for your next celebration. Our boutique Garden Room can host thirty guests seated, or up to forty standing, while our spacious Conservatory has room for twenty seated guests or up to fifty standing.

Please ask a member of our team for more information.

