



THE PARK BEDFORD

While you wait...

Nocellara & Kalamata olives (pb)	4.5
Focaccia ; whipped basil butter (v)	4.5
Halloumi fries ; sweet chilli sauce (v)	7
Southern fried chicken thigh bites ; comeback sauce	8

To Start

Soup of the day ; sourdough, whipped butter (v)(pbo)	7
Panko king prawns ; marie rose sauce, gem lettuce	10
Ham hock & mustard terrine ; focaccia crisps, pickled shallot, spiced apple sauce	9
Harissa hummus ; toasted flatbread (pb)	7
Halloumi & red pepper skewers ; hot honey, tomato & onion salad (v)	8.5
Hoisin pork belly ; pak choi, spring onion, cucumber, sesame seeds	9
Charred broccolini & radicchio salad ; pomegranate, hazelnuts, pickled shallots, tahini dressing (pb)	8

Roasts

All roasts are served with unlimited fluffy roast potatoes and red wine gravy, plus seasonal vegetables and a giant yorkshire pudding.

Topside of beef ~ <i>served pink</i> ~	21.5
Highbury Farm chicken supreme ; pork & sage stuffing	19.5
Porchetta ; with crackling	20
Trio of roast meats ; topside of beef, chicken supreme, porchetta	23.5
Seasonal vegetable wellington (v)(pbo)	19.5

Mains

Brewpoint beer-battered fish & chips ; minted peas, tartare sauce, scraps	18.5
Pulled beef lasagne ; garlic focaccia, mixed salad (vo)	17.5
Beef & Anchorman ale pie ; buttery mashed potato, broccolini, Anchorman ale gravy	17.5
Wholetail scampi & chips ; minted peas, tartare sauce	16
Chicken Caesar salad ; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons	18
Pan-roasted red snapper ; crispy potato rosti, hazelnut gremolata, pancetta & wild mushroom fricassée	25
Thai massaman curry ; roasted peanuts, pak choi, baby corn, red peppers, fresh chilli, ginger, coriander, rice (pb)	14
<i>~ add grilled chicken breast or crispy prawns +3.5 ~</i>	
Spiced wholegrain & cucumber salad ; cucumber, butternut squash, red pepper, baby leaves, mixed wholegrains, harissa dressing (pb)	14
<i>~ add grilled chicken breast +3.5 ~</i>	

Sides

Cauliflower & leek cheese (v)	6	Pork & sage stuffing	6
Duck fat chunky chips (pbo) or fries (pbo)	5	Side salad (pb)	5
<i>~ add truffle oil & Italian hard cheese +1.5 ~</i>		Garlic focaccia (pb)	6
Buttery mashed potato (v)(pbo)	5	<i>~ add cheese +1 ~ (v)</i>	
Seasonal vegetables (v)(pbo)	5		

Puddings

Triple chocolate brownie; vanilla ice cream (v)	8.5
Vanilla crème brûlée; butter shortbread (v)	7.5
Sticky toffee pudding; toffee sauce, vanilla ice cream (v)	8
Caramelised biscuit cheesecake; salted caramel ice cream, biscuit butter (pb)	9.5
Morello cherry & apple crumble; crème anglaise (v)	8.5
Ice creams & sorbets (v)(pbo) ~ <i>please ask for today's flavours</i> ~	<i>per scoop</i> 1.5
British cheeseboard; crackers, celery, grapes, red onion chutney (vo)	12.5
Trio of mini desserts; cherry & apple crumble, sticky toffee pudding, triple chocolate brownie (v)	12.5

Hot Drinks

Americano	3	Hot chocolate	3.5
Flat white	3.3	Birchall's teas	3
Cappuccino	3.5	Liqueur coffee	7
Latte	3.5	~ <i>please ask for our range of liqueur coffee spirits</i> ~	
Mocha	3.7	Paddy & Scott's ethical coffee, blended with your choice of spirit and topped with indulgent double cream.	
Double espresso	2.9	<i>Dairy-free, soya and oat-based milk alternatives available on request.</i>	



LET'S KEEP IN TOUCH



We'd love to keep you up to date with what's going on at your favourite local - scan the QR code to sign up to our newsletter for the latest news, exclusive offers and events updates.



LIGHT LUNCH MENU

Enjoy two courses for £14.95 or three for £17.95 every weekday from 12-4pm, choosing from a range of our house favourites made for smaller appetites.

Monday-Friday, 12-4pm



We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality, with sustainability at the heart of everything we do.



(v) vegetarian / (vo) vegetarian option available / (pb) plant-based ingredients / (pbo) plant-based option available

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.