



the park
pub & kitchen

SUNDAY

SHARING BOARDS

For the table; Home-baked bread & olives, pesto & olive dip • 3.50 (V)

Whole box-baked camembert seasoned with rosemary oil & served with celery sticks, red onion jam & home-baked bread (*Gluten free bread available*) • 11.50 (V)

Charcuterie Board A selection of continental meats, with house chutney, grilled vegetables & home-baked bread (*Gluten free bread available*) • 14.50 (G)

Vegetarian Board Roasted red pepper & potato frittata, chickpea hummus, cherry mozzarella, grilled vegetables & artichoke, roasted plum tomatoes & home-baked bread (*Gluten free bread available*) • 13.50 (V)

Seafood board Mackerel pate, fennel salad, smoked salmon, saffron aioli, char-grilled whole tiger prawns, whitebait, Devonshire crab cakes & home-baked bread (*gluten free bread available*) • 15.50

STARTERS

Tomato & red pepper soup, served with homemade bread (*Gluten free bread available*) • 5.50 (V)

Traditional rich French onion soup, crusty bread & gruyère cheese • 6.00

Toasted garlic & Parmesan ciabatta • 3.50

Chickpea hummus with celery & homemade bread • 4.50 (V)

Smoked chicken & ham hock terrine with pickled cucumber & toasted sourdough • 6.75 (G)

MAINS

Seabass fillet, herb buttered new potatoes & mixed leaf salad • 15.50 (G)

Mozzarella, tomato & basil pasta • *starter* 6.50 *main* 12.00

Feta & beetroot risotto • 12.00 (G)

Char-grilled lemon chicken, quinoa, lentil & feta salad • *starter* 6.50 *main* 11.50

Sausage & mash with onion gravy • 12.00

Lamb & coriander burger, brioche bun, minted yoghurt, skinny chips • 12.50

Gluten free bun available – please ask us. Extra toppings: mushroom / fried egg • 1.00 per item

Prime, dry-aged Scotch rib eye steak, roast plum tomato, flat cap mushroom & home-cut chips, served with peppercorn or béarnaise sauce • 28.00 (G)

ROASTS

Roast Beef rump • 15.50

Roast Pork • 13.50

(Our roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy)

SIDE ORDERS

Home-cut chips • 3.50 (V) New potatoes • 3.75 (G) (V) Mash • 3.75 (G) (V)

Seasonal vegetables • 3.75(G) (V) Sweet potato fries • 3.75 (G) (V)

Mixed salad • 3.25 (G) (V) Skinny fries • 3.25 (V)

Breakfast is served...
Start your day right here.

Thursday & Friday
8.30am - 10.30am

Saturday & Sunday
9am - 11am



It's just nice to know...

AB Fruits of Bedford provide all of our fruit and vegetables daily.

Our fresh fish is delivered by Direct Seafood, who only farm fish from sustainable resources.

Award winning butcher Aubrey Allen and The Meat Shop supply our meat and game.

Chuffed with our cheese? Abbey Cheese supply us with a great selection of British cheeses (*Please ask for today's selection*)

Our kitchen team bake our own bread daily and produce some delicious homemade chutneys & relishes. If you'd like some to take home, please ask!

(G)= Gluten free (V)= Vegetarian

Allergies? For information about the ingredients in each one of our dishes, please ask to see our **Allergen Menu** for all you need to know.

The Small Print: We try to buy from local suppliers, so if you are one let us know. Prices are in sterling. Fish sometimes contain bones. Puddings always contain calories. Well-behaved children are welcome; small portions are available. For tables of 6 or more, we add an optional 10% service charge. We accept cash, credit cards & home-grown veg (seriously please ask) If you have any questions or comments, please speak to the manager or email; steve@littlegemscountrydining.co.uk Thank you.