



the park
pub & kitchen

DINNER

WHILE YOU WAIT

- Selection of olives • 3.00
- Toasted garlic ciabatta with Parmesan crust • 3.50
- Selection of flavoured artisan breads with whole baked honey-roast garlic & Mrs Middleton's cold-pressed oil & balsamic • 4.50 (V)

SHARING BOARDS

- 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, lamb kofta & prosciutto with house chutney, grilled vegetables & home-baked bread (*Gluten free bread available*) • 14.50
- Vegetarian Board** Roasted red pepper & potato frittata, chickpea hummus, bocconcini, grilled vegetables & artichoke, roasted plum tomatoes & home-baked bread (*Gluten free bread available*) • 13.50 (V)
- Seafood Board** Mackerel pâté, fennel salad, smoked salmon, saffron aioli, crayfish cocktail, whitebait, Devonshire crab cakes & home-baked bread (*Gluten free bread available*) • 15.50

STARTERS

- Soup of the day with home-baked bread (*Gluten free bread available*) • 5.50 (V)
- Ham hock & honey roast carrot terrine with home-made piccalilli & toasted rye • 6.50
- Parma ham & buffalo mozzarella with sliced peaches, baby basil & walnut dressing • 6.75 (G)
- Cod cheek scampi with potato crisps, pea veloute & tartare salsa • 8.25 (G)
- Potted Cornish crab with asparagus & Parmesan toast • 7.75
- Chilli & maple glazed pork belly, celeriac croquette & fennel salad • 6.75
- Grilled halloumi & roasted Mediterranean vegetables with basil & parsley pesto • 6.00 (G) (V)
- Bubble & squeak, oak smoked bacon, free range egg & hollandaise sauce • 6.75 or *Double up for a main* • 12.00

MAINS

(Please see our FISH+ menu for our daily fish dishes & specials)

- Pork & leek sausages, colcannon, onion gravy with crispy onions • 12.00
- Steak, mushroom & Bombardier pie with mashed potato & gravy • 12.50
- Pan-fried Cornish hake fillet, sage dauphinoise potatoes with Atlantic prawn bisque • 17.00 (G)
- Slow-braised lamb shoulder with minted spinach, butternut squash & rosemary jus • 15.50 (G)
- Spinach & ricotta shortcrust pastry tart with rustic heritage tomatoes & basil salad • 13.00 (V)
- Pan-roasted chicken supreme, sweetcorn, chilli & pea risotto with Mrs Middleton's cold-pressed lemon oil • 14.50 (G)
- Fusilli with creamy wild mushroom, lemon thyme, shaved Parmesan & truffle oil • 12.00 (V)
- Sliced peppered fillet steak with warm puy lentils, roasted beetroot & tarragon • 14.00 (G)
- Pan-fried seabream with crispy shallots, saffron new potatoes, tarragon fish broth & red pepper oil • 16.50
- Char-grilled lemon chicken with quinoa, lentil & feta salad *Starter* • 6.50 *Main* • 11.50 (G)
- Steak & coriander burger, Swiss cheese, bacon, house tomato chutney & home-cut chips • 12.50

Burger toppings? Add mushroom / fried egg + • 1.00 per item

Award winning butcher Aubrey Allen supplies our prime, 30 day dry-aged steaks.

Sirloin 10oz • 28.00 Flat Iron 6oz • 17.00

Served with roast plum tomato, flat cap mushroom, home-cut chips & your choice of peppercorn sauce or Bloody Mary butter

SIDES

- Home-cut chips • 3.50 (V) Sweet potato wedges, maple & chilli dressing • 3.75 (V)(G) Skinny fries • 3.25 (V)
- Mixed salad • 3.25 (V)(G) Smoked bacon, cabbage, leeks & peas • 3.75 (G) Mash • 3.75 (V)(G)
- Heritage tomato & basil salad 3.75 (V)(G) Minted new potatoes • 3.75 (V)(G)

(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.