

## NIBBLES & SHARERS

Marinated Olives • 3.50 (V)(GF)

Artisan Breads, Sea Salt Butter • 4.00 (V)

Garlic Ciabatta *Add cheese + 50p* • 4.00 (V)

Chickpea Hummus, Green Pea, Parsley & Pistachio Dip, Grilled Vegetables • 7.00 (VE)(GFA)(N)

**PLOUGHMANS BOARD** Rare Roast Beef, Treacle-cured Black Ham, Lane Farm Salami & Chorizo,

Wookey Hole Cheddar, Blue Monday, Relish, Pickled Onions & Focaccia • 15.00 (GFA)

**FISH BOARD** Grilled King Prawns, Gin-cured Sea Trout, Mackerel Pâté, Seafood Salad,

Deville Ketchup & Focaccia • 13.75 (GFA)

**BAKED CAMEMBERT** Grilled Ciabatta & Onion Marmalade • 12.00 (GFA)(V)

## STARTERS

Soup of the Day • 5.00 (GFA)

French Onion Soup, Gruyere Croûte • 5.50 (GFA)

Peppered Mackerel Pâté on Melba Toast with Crème Fraiche & Capers • 6.50 (GFA)

Creamy Wild Mushrooms on Toast • 6.00

Crispy Whitebait & Devilled Ketchup • 6.50

Confit Duck Leg & Plum Sauce with Puff Pastry • 6.75 (GFA)(DFA)

Baked King Scallop Thermidor • 7.00

## MAINS

### VEGAN & VEGETARIAN

Grilled Vegetable Salad with Pea & Mint Dressing • 12.50 (VE)(GF)(N)(DF)

Sweet Potato, Chickpea & Coconut Curry, Sticky Coconut Rice, Coriander Raita,

Poppadum • 11.50 (V)(GFA)(DFA)

Wild Mushroom & Asparagus Risotto, Truffle Oil & Parmesan • 11.50 (V)(GF)

“Blue Monday” Wellington, Creamy Mash & Tomato Relish • 13.00 (V)

*P.s Not a vegan or vegetarian? Then why not add Chicken or Hake + 3.50*

Roasted Corn-fed Chicken Breast, Wild Rice, Grilled Asparagus & Wild Mushroom Sauce • 14.75 (GFA)

Classic Bubble & Squeak, Crispy Bacon, Poached Duck’s Egg & Homemade Brown Sauce • 7.00/13.50 (GF)

Pan-fried Hake, New Potatoes, Kale, Chorizo, Mussels & • 16.00 (GF)

Classic Sausage & Mash, Onion Marmalade & Gravy • 12.00

Bedfordshire Pie: Beef Shin & Eagle IPA , Creamy Mash & Seasonal Greens • 14.75

Smoked Rack of Beef Ribs, Chunky Chips & Grilled Corn • 18.00 (GF)

7oz Steak Burger, Bacon & Cheddar, Tomato Relish, Onion Rings & Skinny Fries • 13.00 (GFA)

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

8oz Rump • 19.00 (GF) | 10oz Sirloin on the Bone • 26.00 (GF)

Served with a choice of Skinny Fries or Home-cut Chips, Watercress & Grill Garnish

*Add... Peppercorn Sauce, Wild Mushroom & “Blue Monday” or Garlic Aioli +2.00 each*

## ROASTS

*All served with Roast Potatoes, Seasonal Vegetables, a Yorkshire Pudding & Gravy*

Pork Belly with Crackling • 14.00

Roast Beef • 14.00

Lamb Breast • 14.00

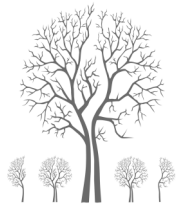
Roast Chicken • 14.00

Vegetarian Wellington • 13.00 (V)

## SIDES All 3.50

Chunky Chips (GF)(V) | Skinny Fries (GF)(V) |

New Season Salad & Vinagrette (GF)(V) | Seasonal Vegetables (GF)(V) | Beer-battered Onion Rings & Garlic Mayo (V)



**the park**  
pub & kitchen

## SUNDAY SAMPLE

### KEEPING IT LOCAL & SEASONAL...

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

Our fresh fish is delivered by Stickleback, who only farm fish from sustainable sources.

Award-winning butchers Aubrey Allen & Woburn Country Foods supply our meat & game.

Chuffed with our cheese? We have sourced ours from some great British Artisans.

Our kitchen team bake our own bread daily

## WEEKENDS WERE MADE FOR BREAKFAST...

Every Saturday & Sunday from 9am – 11am

