



PARK BRASSERIE

Lunch Menu

Served from 12-5pm

NIBBLES

Smoked almonds 4.5 (N)
Sourdough cob for two 5.5 (G,M)
With salted butter

Nocellara olives 4.5
Corn ribs 4.5
With smoked paprika & lime

Sweet chilli rice crackers 4.5 (G,S)
Deep fried pickles 4.5 (Mu,E,S,G)
With mustard & dill mayonnaise

SMALL PLATES

Cream of cauliflower soup 9.5 (G,M,S,Mu,E)
Blue cheese & sage scone
with bacon jam

Smoked salmon 10/15 (G,M,S,Mu,E)
Potato pancake, herb cream cheese,
pickled beetroot & keta caviar

Crispy lemon pepper squid 12/18 (M,Sc,Mo,E,G)
Beansprouts, spring onion, black sesame
& sriracha mayonnaise

Chilli beef empanadas 12/18 (E)
Chipotle mayonnaise,
burnt lime

Mushroom parfait 9.5/14 (G,M,S,E,Mo)
Pickled shallots, winter leaves
& sourdough croutes

Winter leaf salad with beetroot 11 (M,S,Mu,N)
Goats cheese & toasted hazelnuts

SANDWICHES

all served with salted crisps & leaf salad

Prawn Marie Rose 10 (Ce,C,F,M,So,S,G,E,Mu)
With baby gem lettuce & cucumber

Wensleydale cheese 9 v (M,Mu,So,S,G)
With fig, apple & ale chutney

Smoked salmon 11 (M,F,Mu,So,S,G)
With dill cream cheese

Coronation chicken 10 (M,Mu,So,S,G,E)
With iceberg lettuce

MAINS

Beer battered haddock 19.25 (G,M,S,Mu,E)
Thick cut chips, minted mushy peas
& tartare sauce

Harissa spiced chickpea burger 16 (G,S,Se,E)
With pickled red onions,
coriander & lime mayonnaise & fries

Lemon and herb fishcake 19 (G,F,S,E,M,Mu)
Buttered spinach,
poached egg & hollandaise

Proctors Cumberland sausage ring 18 (G,Ce,M,S)
Creamed potato, crispy onion rings
& Guinness gravy

Butternut squash & sage risotto 17 (Ce,M,S,N)
With toasted pinenuts
& parmesan

Slow cooked beef ragu 18.5 (G,M,E,S,Ce)
Tagliatelle pasta
ricotta & basil

FROM THE CHARGRILL

all served with a side of fries

Park Brasserie beef burger 19.5 (G,M,S,Mu,E)
6oz patty, treacle cured bacon, red onion marmalade,
Emmental cheese & truffle mayonnaise

Chicken souvlaki kebab 18.5 (G,M,S,Mu)
Warm flatbread, Greek salad salsa & feta

Minute steak on toasted focaccia 20 (G,M,S,E,Mu)
With sunblushed tomato aioli, rocket
& smoked paprika butter

Gammon steak 22 (E)
Fried egg, pineapple & chilli ketchup

SIDES

House mixed leaf salad 4.5 (Mu,S)
With vinaigrette

Truffle fries 6 (M,E)
With parmesan & chives

Beer battered
onion rings 4 (G,S)

Sweet potato
fries 5.25

Skinny or thick cut
fries 4.5

Additional vegan menu available

Allergen Key: Milk–M, Crustaceans–C, Celery–Ce, Egg–E, Sulphites–S, Soya–So, Sesame–Se, Fish–F, Mustard–Mu, Nuts–N, Gluten–G, Peanuts–P, Lupin–L, Molluscs–Mo

Notification of a food allergy will mean your dishes will be served with a small ⚠️. If not please check with one of our team members before starting your food. A discretionary service charge of 10% will be added to your bill.

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