

# Dinner Menu

Served from 6-9pm

## NIBBLES

Smoked almonds 4.5 (N,G)

Nocellara olives 4.5

Sweet chilli rice crackers 4.5 (G,S)

Sourdough cob for two 5.5 (G,M)  
With salted butter

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

## STARTERS

Leek & potato velouté 9 v (G,Ce,M,S,Mu,So)  
Cheddar rarebit & chives

Smoked mackerel pate 12 (G,M,S,Mu,E,F,So)  
Pickled beetroot, horseradish crème fraiche, apple & dill

Beef carpaccio 12 (G,M,S,Mu,E,F,So)  
Blue cheese dressing, sourdough crisps,  
pickled red onion & watercress

Classic prawn cocktail 11 (Ce,C,F,M,So,S,G,E)  
Brown bread & butter, lemon

Hoisin duck salad 11 (G,Se,So)  
Watermelon, cucumber, spring onion & mooli,  
crispy rice noodles, sesame seeds & coriander

Torn burrata 12 (G,M,S,N)  
Heritage tomatoes, candied olives, crispy capers, basil  
pesto & music bread

## MAINS

Beer battered haddock 21.5 (M,Mu,G,E,S)  
Thick cut chips, minted mushy peas & tartare sauce

Steamed mussels 23 (G,M,S,Mo,So)  
White wine, garlic & herb cream sauce  
with a side of fries & bread

Spinach & ricotta ravioli 18 (G,M,S,E)  
with pea purée, broad beans, asparagus,  
preserved lemon & toasted pinenuts

Grilled harissa aubergine 18 (G,M,S,So)  
Cous cous, herb yoghurt, pomegranate, parsley & mint salad

Roast chicken, mushroom & tarragon pie 20 (G,Ce,M,S,Mu,E)  
potato purée, tender stem broccoli & cep sauce

Market fish POA  
Please ask for today's catch

## FROM THE CHARGRILL

All dishes below served with a side of fries, roasted field mushroom, grilled tomato & peppercorn sauce (S,M,Mu)

Three lamb chops 39.5    8oz ribeye steak 39.5    8oz sirloin steak 36

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

## SIDES

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

Truffle fries 6.5 (M,E)  
With parmesan & chives


Charred tenderstem broccoli 5.5 (S)  
with herb salsa

Sweet potato fries 5.5

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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