

# LUNCH MENU

SERVED FROM 12PM

## SMALL PLATES

<b>RADISH CARPACCIO (VE/GF)</b>	5.5
Daikon radish, samphire, kimchi mayo, cashews N/Su/So/Ce	
<b>POTATO LATKES (V/GF)</b>	5.5
Crispy confit potato, garlic aioli M/Mu/E/Ce	
<b>HISPY CABBAGE (VE/GF)</b>	5.5
Braised hispy cabbage, smoked silken tofu, caraway crumb, salsa verde G/Su/So/Ce	
<b>HUMMUS (VE/GF)</b>	5.0
Padrons, garlic oil, flatbread S/Su/Ce	
<b>GOATS YOGHURT (V/GF)</b>	5.0
Whipped goats yoghurt, peas, fermented chilli, herb oil, asparagus, confit yolk N/M/Su/E/Ce	
<b>CREAMED BEETROOT (V/GF)</b>	5.0
Pickled & creamed beetroot, candied hazelnut dukkha with flatbread N/Su/Ce	
<b>NORI TACO (VE/GF)</b>	5.5
King oyster mushroom, fresh lime, avocado, cucumber, fermented chilli, crispy onion Su/So	
<b>DRESSED GREENS (VE/GF)</b>	5.0
Kale, tender stem broccoli, seaweed salad N	
<b>MISC BROTH (VE/GF)</b>	5.0
Dressed rice noodles, ginger, chilli, lemon grass, glazed tofu Su/S/So	

## BURGERS

<b>BEEF</b>	12.0
Brioche bun, 4oz beef pattie, bacon jam, gruyere cheese, baby gem, gherkins, beef tomato, corn mayo, handcut skin on chips M/G/Su/S/Mu/E/Ce	
<b>VEGAN (VE)</b>	10.0
Soy milk bun, curried chickpea burger, bombay mix, beef tomato, cucumber yoghurt, hand cut skin on chips G/So/S/Mu	

## PARK PLATES

<b>BURATTA (V)</b>	10.0
Locally made buratta, mixed tomato and basil with garlic pesto sourdough flatbread M/G/Su	
<b>PARK SALAD (VE/GF)</b>	10.0
Millet, quinoa, beetroot, fennel, tender stem broccoli, chilli yoghurt, toasted mixed seeds N/Su/S/Ce	
ADD:	
Lemon & garlic chicken breast	3.5
Halloumi	2.2
Curried falafel	3.0
Glazed tofu	3.0

## SIDES

<b>HAND CUT CHIPS (V)</b>	3.5
Skin on hand cut chips, rosemary, salt, corn mayo e/ce	
<b>HALLOUMI (V)</b>	2.0
Herefield halloumi, sweet chilli M	
<b>SCURDOUGH (V)</b>	2.5
Herb tahini emulsion G/S	
<b>FREE RANGE CHICKEN BREAST (GF)</b>	3.5
Lemon & garlic grilled chicken breast	
<b>AVOCADO (VE/GF)</b>	3.0
Lime, chilli	
<b>OLIVES (GF/VE)</b>	3.5
Nocellara olives su	

## KIDS MENU

All served with juice carton or water

<b>BEEF BURGER</b>	6.0
Beef burger with hand cut chips M/G/E/S	
<b>FLATBREAD (V)</b>	6.0
Cheese and tomato flatbread M/G	
<b>MEZZE (V)</b>	6.0
Falafel, cucumber, halloumi, hummus M/G/S/Ce	
<b>PICNIC (V)</b>	6.5
Jam or cheese roll, yoghurt, berries, raisins, crudites, drink & pombears M/G/E/S/Su	

ALLERGEN INFORMATION  
PLEASE INFORM STAFF OF ANY ALLERGIES, INTOLERANCES OR OTHER DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER AS INGREDIENTS MAY HAVE CHANGED SINCE YOUR LAST VISIT AND NOT ALL INGREDIENTS CAN BE LISTED. AS WE USE SHARED EQUIPMENT IN A BUSY KITCHEN SOME PRODUCTS MAY NOT BE SUITABLE FOR THOSE WITH SEVERE ALLERGIES AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS WITHIN OUR DISHES. IF YOU HAVE ANY QUESTIONS OR CONCERNS PLEASE SPEAK TO THE MANAGER OR SUPERVISOR ON DUTY

V - VEGETARIAN VE - VEGAN N - CONTAINS NUTS M - MILK G - GLUTEN SU - SULPHITES S - SESAME MU - MUSTARD E - EGGS SO - SOYA CE - CELERY

# BREAKFAST MENU

SERVED UNTIL 12PM

<b>PARK BREAKFAST</b> Old spot sausage, smoked streaky bacon, romesco tomato, portobello mushroom, hash brown, poached egg, sourdough toast G/Su/S/E	10.0	<b>GRILLED PORTOBELLO (VE)</b> Grilled portobello mushrooms, dressed greens, silken tofu, salsa verde, candied walnuts, sourdough toast N/G/Su/S/So	8.5
<b>VEGAN BREAKFAST (VE)</b> Grilled portobello mushroom, roasted courgette and aubergine, hash brown, dressed greens, tofu, toasted sourdough G/Su/S/So	9.0	<b>AVOCADO ON TOAST (V)</b> Avocado, fermented chilli, seeded cracker, rocket poached egg and sourdough toast G/Su/S/E	9.0
<b>SHAKSHUKA (V)</b> Baked free-range egg in spiced tomato and pepper sauce, lime, cucumber, coconut yoghurt and sourdough G/S/E	8.5	<b>PANCAKES (V)</b> Three homemade buttermilk pancakes, served with summer berries and syrup M/G/E	9.0

## TOAST

<b>EGGS (V)</b> Scrambled or poached free-range eggs on sourdough toast G/E	7.0
<b>SCOURDOUGH &amp; HOMEMADE PRESERVES (V)</b> Seeded or plain sourdough with homemade preserves - ask for jam of the week G/Su	3.5

## SIDES

<b>BEANS</b>	1.8
<b>BACON</b>	3.2
<b>HALLOUMI</b>	2.2
<b>TOMATOES</b>	2.0
<b>EGG</b>	2.0
<b>MUSHROOMS</b>	2.0

## BREAKFAST BOWLS & BAPS

<b>PARK GRANOLA (V)</b> Homemade granola, summer berries, greek style yoghurt and honey N/M/G/Su	6.5
<b>EGG (V)</b> Free-range egg bap, fermented chilli sauce M/G/Su/S/E	5.5
<b>SAUSAGE</b> Old English pork sausage bap M/G/Su/S/E	5.5
<b>BACON</b> Smoked streaky bacon bap M/G/Su/S/E	5.5
<b>VEGAN BACON BAP (VE)</b> Vegan streaky bacon, soy milk bun G/Su/S/So	5.5

## KIDS MENU

<b>PARK BREAKFAST</b> Sausage, hash brown, eggs, beans and toast G/Su/S/E	6.0
<b>BREAKFAST BAP</b> Sausage or bacon bap G/Su	3.5
<b>EGGS ON TOAST (V)</b> Free-range poached or scrambled eggs on sourdough toast G/S/E	4.5
<b>PANCAKES (V)</b> Two homemade buttermilk pancakes, served with summer berries and syrup M/G/E	6.0

### ALLERGEN INFORMATION

PLEASE INFORM STAFF OF ANY ALLERGIES, INTOLERANCES OR OTHER DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER AS INGREDIENTS MAY HAVE CHANGED SINCE YOUR LAST VISIT AND NOT ALL INGREDIENTS CAN BE LISTED. AS WE USE SHARED EQUIPMENT IN A BUSY KITCHEN SOME PRODUCTS MAY NOT BE SUITABLE FOR THOSE WITH SEVERE ALLERGIES AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS WITHIN OUR DISHES. IF YOU HAVE ANY QUESTIONS OR CONCERNS PLEASE SPEAK TO THE MANAGER OR SUPERVISOR ON DUTY

V - VEGETARIAN VE - VEGAN N - CONTAINS NUTS M - MILK G - GLUTEN SU - SULPHITES S - SESAME MU - MUSTARD E - EGGS SC - SOYA CE - CELERY