

# LUNCH MENU

SERVED FROM 12PM

## SMALL PLATES

CURRIED CHICKPEA FALAFEL (VE) With tabbouleh salad and baba ghanoush G/N/Se	5.50
POTATO LATKES (V/GF) Crispy confit potato, garlic aioli M/Mu/E	5.50
HISPY CABBAGE (VE) Braised hispy cabbage, smoked silken tofu, caraway crumb, salsa verde G/So/Su	5.50
PUMPKIN HUMMUS (VE/GF) Pumpkin hummus topped with crispy chickpeas and a garlic infused vegan honey with focaccia Se	5.00
VEGAN LASAGNE (VE) Fresh whole wheat lasagna, roasted butternut, sage and cashew nut cream filling G/N	5.00
CREAMED BEETROOT (VE/GF) Pickled & creamed beetroot, candied hazelnut dukkha with focaccia N/Se/Su	5.00
NORI TACO (VE/GF) King oyster mushroom, fresh lime, avocado, cucumber, fermented chilli, crispy onion N/Se/So/Su	5.50
ROASTED CURRIED CAULIFLOWER (V/GF) Curried cauliflower, coconut caulirice, chilli, tahini M/N/Se	5.00
MISO BROTH (VE/GF) Dressed rice noodles, ginger, chilli, lemon grass, glazed tofu Mu/Se/So/Su	5.00
SOUP OF THE DAY Warmed sourdough G/M/Se	6.50

## KIDS MENU

All served with juice carton or water

BURGER Beef or Chicken burger with hand cut chips G/M/E	6.00
FLATBREAD (V) Cheese and tomato flatbread G/M	6.00
MEZZE (V) Falafel, cucumber, halloumi, hummus, focaccia M/Ce/Se	6.00
PICNIC (V) Jam or cheese roll, yoghurt, berries, raisins, crudites, drink & pombears G/M/E/Su	6.50

## BURGERS

BEEF 6oz beef pattie, broiche bun, bacon jam, emmental cheese, baby gem, gherkins, beef tomato, corn mayo, hand cut skin on chips G/M/E/Mu/Su	12.00
VEGAN (VE) Curried chickpea burger, soy milk bun, bombay mix, beef tomato, cucumber yoghurt, hand cut skin on chips G/Mu/Se/So	10.00
CHICKEN BURGER Thai style ginger and chilli chicken burger, avocado and Asian relish, brioche bun G/M/E/Su	12.00

## PARK PLATES

BURRATA (V) Locally made burrata, mixed tomato and basil with garlic pesto sourdough flatbread G/M/Su	10.00
PARK SALAD (VE/GF) Millet quinoa, beetroot, fennel, cauliflower, chilli yoghurt, toasted mixed seeds, avocado N/Se/Su	10.00

ADD:

Sriracha chilli chicken breast	£3.50
Halloumi	£2.20
Curried falafel	£3.00
Glazed tofu	£3.00

## SIDES

HAND CUT CHIPS (V) Skin on hand cut chips, rosemary, salt, corn mayo E/Mu	3.50
HALLOUMI (V) Harefield halloumi, sweet chilli M	2.20
SOURDOUGH (V) Salsa verde G	2.50
FREE RANGE CHICKEN BREAST (GF) Sriracha chilli grilled chicken breast Su	3.50
AVOCADO (VE/GF) Lime, chilli	3.00

## 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.

G - Gluten M - Milk E - Eggs N - Nuts P - Peanuts Mu - Mustard Se - Sesame  
F - Fish Ce - Celery So - Soya Mo - Molluscs L - Lupin C - Crustaceans  
(V) - Vegetarian Su - Sulphites

# BREAKFAST MENU

SERVED UNTIL 12PM

PARK BREAKFAST	10.00	GRILLED PORTOBELLO (V)	9.00
Old spot sausage, smoked streaky bacon, beans, romesco tomato, portobello mushroom, hash brown, poached egg, sourdough toast G/E/N/Se/Su		Grilled portobello mushrooms, dressed greens, silken tofu, salsa verde, candied walnuts, poached egg, sourdough toast G/E/N/Se/So/Su	
VEGAN BREAKFAST (VE)	9.00	AVOCADO ON TOAST (V)	9.00
Grilled portobello mushroom, romesco tomato, courgette and aubergine, hash brown, dressed greens, tofu, toasted sourdough G/N/Se/So/Su		Avocado, fermented chilli, seeded cracker, rocket, poached egg and sourdough toast G/E/Se/Su	
SHAKSHUKA (V)	8.50	PANCAKES & BACON	9.00
Baked free-range egg in spiced tomato and pepper sauce, lime, cucumber, coconut yoghurt and sourdough G/E/Se		Three homemade buttermilk pancakes, served with bacon and maple syrup G/M/E	
		PANCAKES & BERRIES (V)	9.00
		Three homemade buttermilk pancakes, served with berry compote and syrup G/M/E	

## TOAST

EGGS (V)	7.00
Scrambled or poached free-range eggs on sourdough toast G/E/M/Se	
SOURDOUGH & HOMEMADE PRESERVES (V)	3.50
Seeded or plain sourdough with homemade preserves - ask for jam of the week G/Se/M	

## SIDES

BEANS	1.80
BACON	3.20
HALLOUMI	2.20
TOMATOES (Romesco, Nuts)	2.00
EGG	2.20
MUSHROOMS	2.00

## BREAKFAST BOWLS & SANDWICHES

PARK GRANOLA (V)	5.50
Homemade granola, compote, greek style yoghurt and honey G/M/N/Su	
WILD RICE PORRIDGE (V/GF)	5.00
Creamy wild rice porridge with cranberries and maple syrup M/N	
EGG (V)	5.50
Free-range egg, bloomer, fermented chilli sauce G/M/E/Su	
SAUSAGE	5.50
Old English pork sausage, bloomer G/M/Su	
BACON	5.50
Smoked streaky bacon, bloomer G/M/Su	
VEGAN BACON BAP (VE)	5.50
Vegan streaky bacon, soy milk bun and chutney G/Mu/So/Su	

## KIDS MENU

PARK BREAKFAST	6.00	EGG ON TOAST (V)	4.50
Sausage, hash brown, egg, beans and toast G/E/Se/Su/M		Free-range poached or scrambled egg on sourdough toast G/M/E/Se	
BREAKFAST BAP	3.50	PANCAKES (V)	6.00
Sausage or bacon bap G/M/E/Su		Two homemade buttermilk pancakes, served with berry compote and syrup G/M/E	

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