

BREAKFAST MENU

SERVED UNTIL 12PM

PARK BREAKFAST 10.50 Old spot sausage, smoked streaky bacon, beans, romesco tomato, portobello mushroom, hash brown, poached egg, sourdough toast G/E/N/Se/Su/So	GRILLED PORTOBELLO (V) 10.50 Grilled portobello mushrooms, chimichurri dressed kale, tofu, creamed chestnut mushrooms, candied walnuts, poached egg, sourdough toast G/E/N/Se/So/Su
VEGAN BREAKFAST (VE) 10.50 Grilled portobello mushroom, romesco tomato, courgette and aubergine, hash brown, dressed greens, tofu, toasted sourdough G/N/Se/So/Su	AVOCADO ON TOAST (V) 9.00 Avocado, fermented chilli, seeded cracker, rocket, poached egg and sourdough toast G/E/Se/Su
SHAKSHUKA (V) 10.50 Baked free-range eggs in spiced tomato and pepper sauce, lime, cucumber, coconut yoghurt and sourdough G/E/Se	PANCAKES & BACON 9.00 Three buttermilk pancakes, served with bacon and maple syrup G/M/E
TOAST	PANCAKES & RHUBARB (V) 9.00 Three buttermilk pancakes, served with rhubarb and kefir lime leaf compote, Greek style yoghurt and cardamom crumb G/M/E
EGGS (V) 7.00 Scrambled or poached free-range eggs on sourdough toast G/E/M/Se	SPRING FLORENTINE (V) 10.50 Poached eggs, spring greens served on sourdough crumpets with hollandaise G/M/E/Mu
SOURDOUGH & HOMEMADE PRESERVES (V) 3.50 Seeded or plain sourdough with homemade preserves - ask for jam of the week G/Se/M	BREAKFAST BOWLS & BAPS
SIDES	PARK GRANOLA (V) 6.00 Homemade granola, compote, Greek style yoghurt and honey G/M/N/Su
BEANS 1.80	EGG (V) 5.50 Free-range egg, brioche G/M/E/Su
BACON 3.30	SAUSAGE 5.50 Old English pork sausage, brioche G/M/Su/So
HALLOUMI (Four pieces) 3.20	BACON 5.50 Smoked streaky bacon, brioche G/M/Su
TOMATOES (Romesco, Nuts) 2.00	VEGAN BACON BAP (VE) 5.50 Vegan streaky bacon, chutney served in a soy milk bun. G/Mu/So/Su
EGG 2.20	
MUSHROOMS 2.00	

KIDS MENU

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

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

LUNCH MENU

SERVED FROM 12PM

SMALL PLATES

Three plates for £14.50

CURRIED CHICKPEA 5.50

FALAFEL (VE)

With tabbouleh salad and baba ganoush G/N/Se

POTATO LATKES (V/GF) 5.50

Crispy confit potato, garlic aioli

M/Mu/E

FIRE ROASTED SQUASH (VE/GF) 5.50

Butternut squash, spiced lentils, dukkah, coconut and mint yogurt, toasted pumpkin seeds. N/Su

BUTTERBEAN TRUFFLE 5.00

HUMMUS (VE/GF)

Butterbean hummus topped truffle oil and crispy onion with gluten free focaccia

GREEN HERB SHAKSHUKA (V/GF) 6.00

Topped with Egg, crumbled feta and gluten free focaccia. E/D/M

CHARRED BROCCOLI (VE/GF) 5.50

Purple sprouting broccoli, with ajoblanco sauce, chilli oil, flaked almonds N/Su

NORI TACO (VE/GF) 5.50

King oyster mushroom, fresh lime, avocado, cucumber, fermented chilli, crispy onion N/Se/So/Su

KIMCHI FRITTER (VE/GF) 5.50

Kimchi fritters, coconut, mint and cucumber yogurt Su/So/N

BURGERS 12.00

BEEF

6oz beef pattie, bacon jam, emmental cheese, baby gem, gherkins, beef tomato, brioche bun, corn mayo, hand cut skin on chips G/M/E/Mu/Su/So

VEGAN (VE)

Curried chickpea burger, soy milk bun, bombay mix, beef tomato, cucumber yoghurt, hand cut skin on chips G/Mu/Se/So

CHICKEN BURGER

Thai style ginger and chilli chicken burger, avocado and Asian relish, brioche bun hand cut skin on chips G/M/E/Su

PARK PLATES 10.00

LASAGNE (V)

Leek, kale and ricotta lasagne served with wild garlic oil. M/G

PARK SALAD (VE/GF)

Millet quinoa, asparagus, fennel, broccoli, chilli yoghurt, toasted mixed seeds, avocado N/Se/Su

ADD:

Sriracha chilli chicken breast £3.50

Halloumi (4 pieces) £3.20

Curried falafel £3.00

Glazed tofu £3.00

RHUBARB DHAL (VE)

Lentil dhal with rhubarb, coconut yoghurt raita and naan Ce/N/G

KIDS MENU

All served with juice carton or water

BURGER 6.00

Beef or Chicken burger with hand cut chips G/M/E/So

TOMATO PASTA (V) 6.00

Tomato sauce, cheese, penne pasta G/M

MEZZE (V) 6.00

Falafel, cucumber, halloumi, hummus, focaccia M/Ce/Se

PICNIC (V) 6.50

Jam or cheese roll, yoghurt, berries, raisins, crudites, drink & pombears G/M/E/Su

TODAYS SOUP 6.50

Please see specials board at the counter

HAND CUT CHIPS (V) 3.75

Skin on hand cut chips, rosemary, salt, corn mayo E/Mu

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