

BREAKFAST MENU

SERVED UNTIL 12PM

PARK BREAKFAST	10.50	GRILLED PORTOBELLO (V)	10.50
Old spot sausage, smoked streaky bacon, beans, herby roasted tomato, Portobello mushroom, hash brown, poached egg, sourdough toast G/E/Se/Su/So		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	AVOCADO ON TOAST (V)	9.75
Grilled portobello mushroom, herby roasted tomato, courgette and aubergine, hash brown, dressed greens, scrambled tofu, toasted sourdough G/Se/So/Su		Avocado, fermented chilli, seeded cracker, rocket, poached eggs and sourdough toast G/E/Se/Su	
SHAKSHUKA (V)	11.00	PANCAKES & BACON	9.00
Baked free-range eggs in spiced tomato and pepper sauce, lime, cucumber, coconut yoghurt and sourdough G/E/Se		Three buttermilk pancakes, served with bacon and maple syrup G/M/E	
TOAST		PANCAKES & BERRIES (V)	9.00
EGGS (V)	7.00	Three buttermilk pancakes, served with fresh berries, Greek style yoghurt and cardamom crumb G/M/E	
Scrambled or poached free-range eggs on sourdough toast G/E/M/Se		SUMMER FLORENTINE (V)	10.50
SOURDOUGH & PRESERVES (V)	3.50	Poached eggs, rainbow chard served on sourdough bread with hollandaise G/M/E/Mu	
Seeded or plain sourdough with preserves - strawberry jam or orange marmalade G/Se/M/Su		BREAKFAST BOWLS & BAPS	
SIDES		PARK GRANOLA (V)	7.00
BEANS	1.80	Homemade nut granola, compote, Greek style yoghurt and honey G/M/N/Su	
BACON	3.30	EGG (V)	5.50
HALLOUMI (Four pieces)	3.20	Free-range egg, brioche G/M/E	
TOMATOES	2.00	SAUSAGE	6.00
EGG	2.20	Old English pork sausage, brioche G/M/So	
MUSHROOMS	2.00	BACON	6.00
		Smoked streaky bacon, brioche G/M	
		VEGAN SAUSAGE BAP (VE)	6.00
		Vegan sausage served in a soy milk bun. G/Mu/So	

KIDS MENU

PARK BREAKFAST	6.00	EGG ON TOAST (V)	4.50
Sausage, hash brown, egg, beans and toast G/E/Se/Su/So/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/So		Two homemade buttermilk pancakes, served with fresh berries 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

ROASTED TOMATO FALAFEL (VE) 6.50
Tomato yoghurt, flat bread, Cucumber and tomato salsa G

POTATO LATKES (V/GF) 5.50
Crispy confit potato, garlic aioli M/Mu/E

ROASTED RED PEPPER 5.00
HUMMUS (VE/GF)
Red pepper and sun dried tomato hummus, toasted pinenut, basil oil 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
Tenderstem 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 Se/So/Su

KIMCHI FRITTER (VE/GF) 5.50
Kimchi fritters, coconut, mint and cucumber yoghurt Su/So

HAND CUT CHIPS (V) 3.75
Skin on hand cut chips, rosemary, salt, corn mayo E/Mu

BURGERS

12.00

BEEF
6oz grass pastured British beef, Wild Farm lettuce, bacon, emmental cheese, gherkins, beef tomato, brioche bun, corn mayo, hand cut skin on chips G/M/E/Mu//So

VEGAN (VE)
Miso kimchi burger, soy milk bun, beef tomato, cucumber yoghurt, hand cut skin on chips G/Mu/Se/So

CHICKEN BURGER
Chilli and lime chicken breast, red chimichurri, Wild Farm lettuce,, gherkins, beef tomato, brioche bun, hand cut skin on chips G/M/E/Su/Mu

PARK PLATES

SMOKED TROUT SALAD 12.00

With sliced Jersey Royal potato, morning picked Wild Farm leaves, Capers and tomato salsa F/Su (GF)

PARK SALAD (VE) 10.50

Orzo, quinoa, pearl barley, black beans, sesame seeds, roasted pepper, broccoli, chilli yoghurt, beetroot borani, candied beetroot, toasted mixed seeds, avocado G/M/Mu/Su/Se/Ce

ADD:
Chilli & lime chicken breast £3.50
Halloumi (4 pieces) £3.20
Glazed tofu £3.00

BURRATA 11.00
On a flat bread, basil oil, heirloom tomato salad G/M/N

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

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