

LUNCH MENU

SERVED FROM 12PM

SMALL PLATES

Three plates for £14.50

MINI SOURDOUGH LOAF (V) 3.75
Our baked sourdough with Marmite butter (G/M)

CORIANDER FALAFEL (VE/GF) 6.50
Green chilli zhoug, coconut raita

ROASTED CARROT HUMMUS (VE) 5.00
Roasted carrot hummus, caramelised seed crunch, herb oil, focaccia (So/G/Se) (GFA)

HERITAGE BEETROOT (V/GF) 7.00
Wild Farm beetroot, goats cheese mousse, honeycomb, caraway, fresh herbs (M/Su)

SUMAC ROASTED PUMPKIN (VE/GF) 6.50
Sweetcorn salsa, hand picked herbs & sour pumpkin seed crunch (So)

KATSU CAULIFLOWER (VE/GF) 6.50
Roasted cauliflower, katsu sauce with toasted cashew, coconut, pickled ginger (N/Su)

SKIN ON HAND CUT CHIPS 3.75 (V/GF)
Rosemary, salt, corn mayo (E/Mu/Su)

BURGERS

13.50

GRASS FED BRITISH 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/Su) (GFA)

SHAWARMA MARINATED CHICKEN
Shirazi salad, tahini yoghurt, brioche bun, hand cut skin on chips (G/M/SE) (GFA)

PARK PLATES

PARK SALAD (VE) 10.50
Orzo, quinoa, pearl barley, black beans, sesame seeds, roasted pepper, cauliflower, coconut raita, beetroot borani, candied beetroot, toasted mixed seeds, avocado (Ce/G/Mu/N/Su/Se)

ADD:
Shawarma chicken £3.50
Halloumi (4 pieces) £3.20
Glazed tofu £3.00

STICKY PORK SHOULDER 12.00
Pitta bread, spring onion, dried chilli, sesame seeds, skin on hand cut chips (G/So/Se/Su)

KIMCHI, HALLOUMI 12.00
& PANKO AUBERGINE (V)
Sourdough toastie, skin on hand cut chips (G/M/Se)

PARK SOUP (V) 8.50
Roasted celeriac soup, roasted hazelnuts, sour cream served with focaccia (G/So/Se/C/N/M)

KIDS MENU

All served with juice carton or water

BEEF BURGER 6.00
Beef burger with hand cut chips (G/M/E/So) (GFA)

TOMATO PASTA (V) 6.00
Tomato sauce, cheese, penne pasta (G/M)

CHICKEN BURGER 6.00
Chicken burger with hand cut chips (G/M/E/So) (GFA)

PICNIC (V) 6.50
Jam or cheese roll, yoghurt, berries, raisins, crudites, drink & pombears (G/M/E/Su) (GFA)

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 (VE) - Vegan Su - Sulphites GFA - Gluten free available